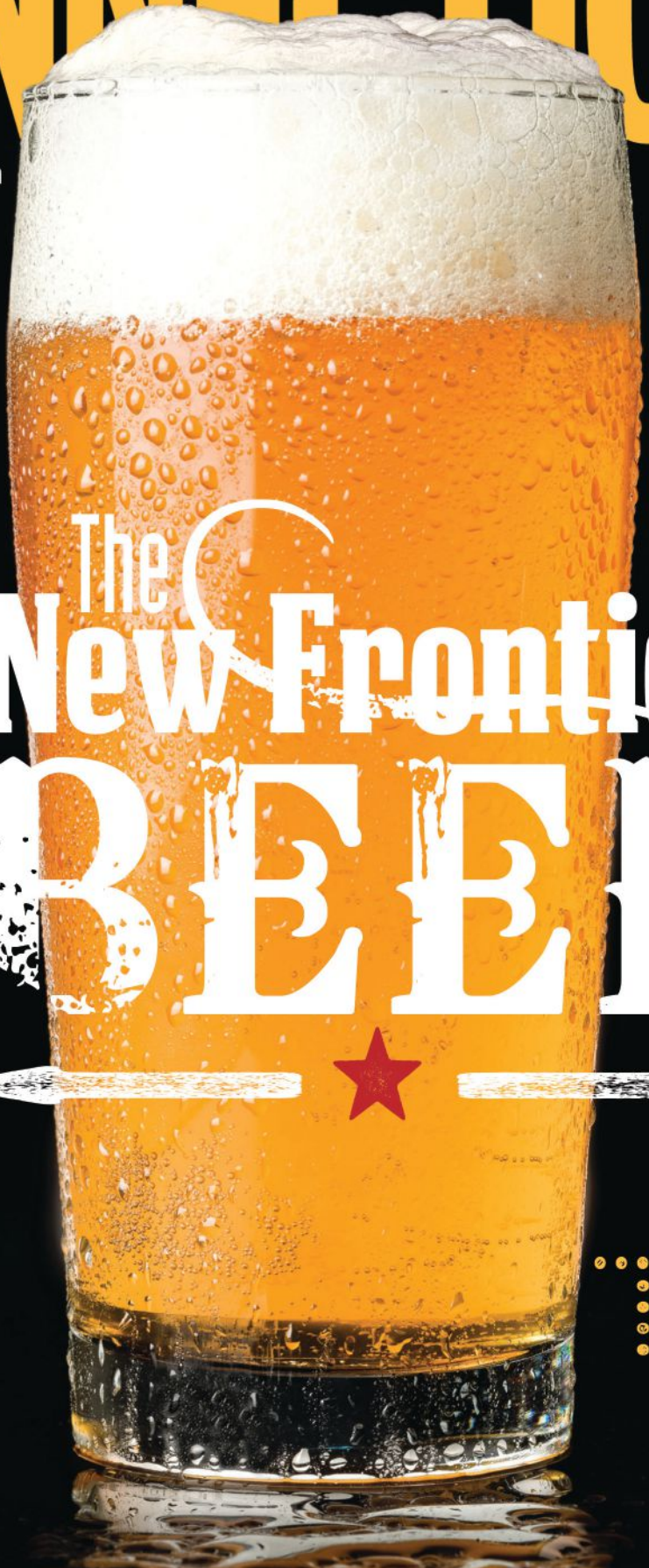
EARTH-SHAKING artifacts | HALLOWEEN happenings | BEST PIES | ADAM CAROLLA

cptv

CONNECTICUT

connecticutmag.com

MAGAZINE



6 BEERS TO TRY

SOURS
WILD YEAST
DOUBLE IPAS
Farmhouse ales

The New Frontier OF BEER

14 NEW CRAFT BREWERIES

Crimsang soured double IPA
Stony Creek Brewery, Branford

OCTOBER 2016 $4.95
1 0>
7 25274 27005 7

ORANGE FENCE & SUPPLY
EST. 1930

OrangeFence.com
800-772-3828

There's Still Time Left Before the Snow Falls!

Nobody Builds 'Em Better

Fence2Go™ by ActiveYards

Fences

Arbors | **Pergolas** | **Automatic Gates**

205 Boston Post Rd.
Orange, CT

License # HIC.0535641

They're the windows to the soul.

And when they need surgery, our doctors treat them that way.

Trust your eyes to Connecticut's most skilled eye surgeons.

Your eyes are precious. So why take chances with anyone but the most experienced surgeons and the most advanced technology? Our 40 board-certified ophthalmologists perform more cataract and glaucoma surgeries than anyone in Connecticut. And we're just as proud of our outstanding patient satisfaction ratings. To make an appointment, call **1.855.HHC.EYES.**

505 Willard Avenue,
Building #3,
Newington
EyeSurgeryCenter.org

Hartford Hospital
Eye Surgery Center

The Kohler Signature Store
by Supply New England

Burlington, MA
19 Third Ave.
(781) 365-0168

Natick, MA
20 Chrysler Road
(508) 720-3820

Kitchen & Bath Gallery

Falmouth, MA
343 Dillingham Ave.
(508) 457-9720

Edgartown, MA
25 Eastline Road
(508) 696-9930

North Attleboro, MA
Triboro/Shaw's Plaza
11 Robert F. Toner Blvd.
(508) 695-1770

South Uxbridge, MA
582 Quaker Highway
(508) 278-7761

West Yarmouth, MA
40 Aaron's Way
(508) 790-2259

Guilford, CT
640 Boston Post Road
(203) 453-4358

Warwick, RI
361 Jefferson Boulevard
(401) 739-8000

We always look to Kohler® for inspiration. After all, creativity runs hot and cold.

Present this ad for your free in-store design consultation.

Kohler® is just one of the 65 famous names we represent – from fixtures to tile to cabinetry. Our experienced kitchen and bath designers have access to them all. And it means you have the creative freedom to select from the finest materials and products, making sure your project is exactly as you dreamed it would be. All the choices you could imagine. And all under one roof!

Kitchen&BathGallery
Living better by design.

Best of houzz 2016 SERVICE

kitchenbathgallery.com
A Supply New England Company

CONNECTICUT | October 2016

FEATURES

49 'A Broad Palette of Form'

Potter Trevor Youngberg thrives in the artistic environment in and around his Woodbridge home. Also a teacher and a builder, the fire to create burns as hot within him as it does in his kiln.

56 The New Brews

Connecticut's craft beer industry is booming, with 20 additional breweries set to open in 2017. Good thing, too, as the state's beer drinkers are always in line for something fresh.

67 Seven Artifacts that Changed the World

Yale Peabody Museum of Natural History is celebrating its 150th anniversary. And it all started with meteorites falling in Weston.

DEPARTMENTS

7 Editor's Note

8 Voices

11 First

The state is full steam ahead on natural gas, but some are steaming. New Haven's Norman Lear, 94, is focused on the now; a Newtown stable is helping Sandy Hook children heal; and Westport is the antagonist in a new ABC series.

81

19 Beachcombing

The "biggest little museum" in the state.

24 This Month

Get your popcorn ready as we look at the state's best independent cinemas. Also, a plethora of Halloween-themed events, and Q&As with Ann Nyberg, who just wrote a book about Katharine Hepburn, and Adam Carolla before his live podcast at Foxwoods.

36 The CONNsumer

Don't fall victim to a scam.

77 The Connecticut Table

Frank's Gourmet Grille is a hidden gem in Mystic, beer and pizza meet at Bridgeport's Brewport and we set out to find the state's best dessert pies.

112 The Connecticut Files

The doctor who raised the dead ... sort of.

96 CPBN Guide

- "The Cobblestone Corridor"
- "Hamilton's America"
- "CPTV Highlights"

For new subscription orders or questions, call (800) 974-2001. **Subscriber/Postmaster:** Send changes of address or subscription inquiries in writing to *Connecticut Magazine*, Subscription Services, P.O. Box 3000, Denville, NJ 07834.

CPTV or Public Broadcasting members: Please call member services at (800) 683-1899.

Cover design: Photo illustration by Stan Tess; design by Alyson Bowman.

This page: (top) Taproom at Two Roads Brewing Co. in Stratford; photo by Stan Tess. (above) key lime pie from The Pantry in Fairfield; photo by Arnold Gold.

CONNECTICUT MAGAZINE
connecticutmag.com

VINTAGE | ESTATE | ANTIQUE

VOTED #1
in estate and antique jewelry

Peter Suchy Jewelers
Estate and Antique Jewelry

1137 HIGH RIDGE ROAD | STAMFORD, CT
203.327.0024 | WWW.PETERSUCHYJEWELERS.COM

1stdibs. ebay

BEST MED SPA

Mention this advertisement and receive
$250 OFF* Ultherapy®
Midface or Full Neck treatment only

ESANA
PLASTIC SURGERY CENTER & MEDSPA

ESANAMEDSPA.COM • 203.562.7662
1 AUDUBON STREET, SUITE 201 • NEW HAVEN, CT

* Expires October 31. Call for details.

CONNECTICUT MAGAZINE
BUSINESS & EDITORIAL OFFICES
100 Gando Dr. | New Haven, CT 06513
203-789-5300 | Fax 203-789-5255

Publisher Kevin Corrado
203-789-4600 | kcorrado@connecticutmag.com

| editorial |

Editor in Chief Albert Yuravich
203-789-5230 | ayuravich@connecticutmag.com

Senior Writer Erik Ofgang 203-789-5227
eofgang@connecticutmag.com

Writer Michael Lee-Murphy 203-789-5233
mmurphy@connecticutmag.com

Contributing Writers Frank Rizzo, Randall Beach, Michelle Bodak Acri, MaryEllen Fillo, Kevin Hunt, Douglas J. Lyons, Shelley Lawrence Kirkwood

Contributing Photographers Stan Tess, Catherine Avalone, Jeff Becker, Mara Lavitt, Arnold Gold, Shelley Lawrence Kirkwood

| art & production |

Senior Designer Alyson Bowman
abowman@connecticutmag.com

Designer Greg Moody
gmoody@connecticutmag.com

Features Production Coordinator Mike Wollschlager
mwollschlager@connecticutmag.com

Advertising Support Specialist Patricia Genovese

| sales & marketing |

Advertising Director Elliott Huron
203-680-9924 | ehuron@adtaxi.com

Greater New Haven
203-680-9924 | ehuron@adtaxi.com

Hartford + Litchfield Counties Karl Cicitto
860-944-7256 | kcicitto@adtaxi.com

Middlesex + New London Counties Richard Catanese
203-789-5428 | rcatanese@adtaxi.com

Tolland + Windham Counties Mark Michaud
203-836-0433 | mmichaud@adtaxi.com

Fairfield County Tracy Poeti
203-215-9701 | tpoeti@adtaxi.com

Marketplace Advertising Tracey Deso
203-680-9929 | tdeso@adtaxi.com

Subscriber Services
855-235-9032

PUBLISHER'S REPRESENTATIVES

Boston Lange Media Sales
781-642-0400 | erklange@aim.com

New York Couture Marketing
917-821-4429 | karen@couturemarketing.com

| credit & collections | 877-396-8937

Visit us at connecticutmag.com. Connect with us on

Copyright 2016 by Digital First Media. All rights reserved. No part of this publication may be reproduced without written permission. No responsibility is assumed for unsolicited materials, which must be accompanied by SASE if they are to be returned.

digitalfirst MEDIA **CEO Steve Rossi**

CIRCULATION VERIFICATION COUNCIL

Connecticut Magazine® (ISSN 0889-7670), a property of Digital First Media, 101 W. Colfax Ave., 11th Floor, Denver, CO 80202-5177, is published monthly by Connecticut Magazine at 100 Gando Drive, New Haven, CT 06513. Periodicals postage paid at New Haven, Connecticut, and at additional mailing offices. Printed in U.S.A. Subscription rates: One year $19.97, two years $34.97, three years $39.97 in Connecticut; out-of-state residents add $5/yr. **POSTMASTER: Send changes of address to Connecticut Magazine Subscription Services, P.O. Box 3000, Denville, NJ 07834.**

We did it again!
3rd year in a row
CONNECTICUT MAGAZINE'S
BEST OF '16 CONNECTICUT
WINNER
Voted #1 Women's Clothing Boutique
Based on reputation and exceptional customer service
Join us today for the ultimate shopping experience
MORNEAULT'S
STACKPOLE MOORE TRYON
APPAREL FOR WOMEN & MEN | TRAVEL | BUSINESS | FORMAL
242 Trumbull St. Hartford, CT
860 - 522 - 0181
stackpolemooretryon.com
We validate parking

Water's Edge
RESORT & SPA

Celebrating Our 30th Anniversary

ONCE AGAIN PRESENTS...

A Night to Remember

A One Night Getaway Available Any Night
November 1st through April 30th!

Luxurious Overnight Room

$100 Resort Credit for The Spa at Water's Edge
or Dattilo Fine Italian Restaurant

ONLY $219.00

Price does not include tax and gratuity.
Offer subject to availability and excludes holidays.

Give the Gift
of A Night To Remember
including an Overnight
plus Restaurant or Spa!

Gift Certificates for Brunch are also available.

Gift Certificates can be purchased online or by phone in any denomination.

1525 BOSTON POST ROAD
WESTBROOK, CT | 860.399.5901
WatersEdgeResortandSpa.com

WHERE CONNECTICUT MEETS THE SHORELINE

Back From the Dead

A newspaper warehouse in Bridgeport. A Stratford factory that produced metal-forming machines for 150 years. A manufacturer of doorbells, brakes and ball bearings in Bristol. A velvet mill in Stonington. A stately U.S. Post Office building in Willimantic.

All of these businesses bustled with activity in the not-too-distant past. But one by one, that activity grinded to a halt, as these things tend to do over time. As enterprises failed amid mounting competition or moved operations out of state (or country), the buildings they once occupied were suddenly without tenants. Hundreds were out of jobs. And through the years, many once-proud buildings became overgrown and underused eyesores.

Now for the good news — each of the locations mentioned above, and many like them around the state, are once again humming. But rather than machinery and textiles, many of these spaces are now producing IPAs and sours. Call it the Brewery Reclamation Project.

Quite a few breweries have breathed new life into run-down and, in some cases, contaminated industrial spaces. More than 40 breweries are now open in Connecticut with dozens more planned in the next year or so.

Sample this flight of five:

Brewport, Bridgeport: Located next to I-95, this new restaurant and brewery sits in a former distribution center for the Fairfield County News newspaper. (Check out Erik Ofgang's story on page 79.)

Two Roads Brewing Co., Stratford: Operates in the massive former home of U.S. Baird, a manufacturer of machinery for clients across the globe.

Firefly Hollow Brewing, Bristol: Housed in the old home of the New Departure Bell Co., which was founded in 1888 as a maker of doorbells before branching out into other products.

The Beer'd Brewing Co., Stonington: Another property that was in use in the late 19th century, when the American Velvet Co. set up its mill here. Today, the "Velvet Mill" not only boasts this acclaimed brewery, but is also a haven for the arts.

Willimantic Brewing Co.: A U.S. Post Office occupied this space until the late '60s, and it sat unused until 1997, when the brewery opened in the renovated space that retained designs and aesthetics of the 1909 building.

As more breweries pop up across the state, getting creative with historic spaces, the quality and experimentation is also reaching new heights (page 56).

If you're in a nostalgic mood, turn to page 27, where new staff writer Michael Lee-Murphy tours some of the state's best and most enduring independent cinemas, which show there's something to be said for character.

Speaking of character, a wood-fire potter with a hulking kiln in Woodbridge is living proof that perfection is overrated (Connecticut Home & Garden, page 49).

Keeping with the history theme, we pay a visit to the Yale Peabody Museum of Natural History, which is celebrating its 150th anniversary, opening a new gem and mineral hall, and is home to seven pieces that changed how we look at the world (page 67).

And now that we're entering prime dessert season, we thought it would be a good time to find the best pies in the state (page 81). There's always room for pie!

Albert Yuravich
ayuravich@connecticutmag.com
Twitter.com/AlbertYuravich

Correction: The Great New England Hurricane of 1938 forced the cancellation of the Durham Fair that year. A story on page 31 of the September issue, "Centennial Celebration: Durham Fair Marks 100 Years Since Approval," misstated the name of the storm.

Correction: The hours for M/BAR, a new wine bar in Mystic, are: Breakfast, pastry and more — seven days a week, 7 to 11 a.m.; Lunch — seven days a week, 11 a.m. to 3 p.m.; Evening service — Wednesday through Sunday, 4 to 11 p.m. The kitchen closes at 10 p.m., but charcuterie service is available until 11 p.m. Also, coffee, tea and pastry are served all day. The hours were listed incorrectly in the box accompanying the story titled "Full Serve" on page 85 of the September issue.

COME FOR THE JAZZ, STAY FOR THE NIGHT

With our *AWARD WINNING JAZZ SHOWS* & *LUXURIOUS GUEST ROOMS*, our cozy New England Inn is an UNFORGETTABLE ESCAPE!

CALL TODAY AND ASK ABOUT OUR SPECIALS!

OLD LYME INN | the side door AT OLD LYME INN

85 Lyme St
Old Lyme, CT
860.434.2600

www.oldlymeinn.com

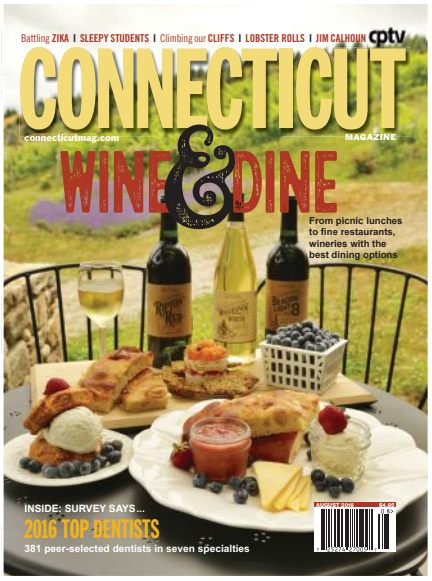
creative cakes | gorgeous gowns
fabulous flowers | real weddings
+ more

FALL | WINTER 2016
ON NEWSSTANDS NOW!

It's all inside
The Connecticut Bride

For more information, email
advertising@connecticutmag.com

voices


Battling ZIKA | SLEEPY STUDENTS | Climbing our CLIFFS | LOBSTER ROLLS | JIM CALHOUN
cptv
CONNECTICUT
connecticutmag.com
MAGAZINE
WINE & DINE
From picnic lunches to fine restaurants, wineries with the best dining options
INSIDE: SURVEY SAYS...
2016 TOP DENTISTS
381 peer-selected dentists in seven specialties

Connecticut Magazine welcomes letters. Write to Editor, Connecticut Magazine, 100 Gando Drive, New Haven, CT 06513, or email editorial@connecticutmag.com. Please include your name, phone number and address; no anonymous letters will be published. We may edit letters for space reasons or clarity.

reader letters

Best Lobster Rolls

Like pizza, lobster rolls (and where to find the best ones) engender a healthy debate in these parts. And for good reason; we have lots of good ones, and the hot butter variety (Connecticut style) was invented here. That's why, in the August issue, we listed the 10 best spots we could find for lobster rolls.

As expected, we received plenty of nods of agreement online, as well as some suggestions about additional places:

The Lazy Lobster, Milford
The Lobster Hut, Milford
City Fish Market, Wethersfield
Edd's Place, Westbrook
Liv's Shack at Harbor One Marina, Old Saybrook
Skippers Seafood, Niantic
Close Harbour Seafood, Plantsville (Southington)
Stowe's Seafood, West Haven
Sea Well Seafood, Pawcatuck
Ford's Lobster at Haring's Marine, Noank (Groton)
Boothbay Lobster Company at Harbor Point, Stamford

Have any more to add to the list? Tell us!

What Bradley Really Needs

I read with great interest the article in the most recent edition of *Connecticut Magazine* about Bradley International Airport. Since moving to the state full time, I have been an avid user of the airport for both business and personal travel. I have watched with both appreciation and apprehension as the new terminal has matured, but watched service stagnate/decline. What is missing at Bradley is planning for any mass transit links either to Hartford or to the Amtrak rebuild of the New Haven-Springfield corridor. I can't think of any other airport that I pass through in the U.S. that has no mass transit link, even if insignificant. Without a link, Bradley will continue to be challenged by the need to put "the cart before the horse," or should we say "airplane." Without passenger growth, airlines won't put on additional service and what services they do offer are likely to be more expensive than the NYC-area airports that Bradley primarily competes with.

Before there is any additional building to the terminal facilities, which the article alluded to, provisions for a mass transit link should be investigated at the very least, and at most be provided for. This would ensure that Bradley remains a viable airport as it competes with the rebuilding of LaGuardia Airport and Newark Liberty International Airport.

Michael Exstein
Goshen

Too Tired to Learn?

Both Mr. Yuravich and Greenwich High students are urging a later starting time for high school students. The students claim they are too tired because they can not go to sleep earlier because teenager sleep times naturally occur later. Really?

Time is an agreed-to convention, not a law of physics or a medical fact. Consider the Florida panhandle: it has two time zones. So the students on the eastern side go to school an hour later than those on the western side (by the clock). How about daylight saving time? For half the school year students go to school an hour later. And it has nothing to do with daylight hours. In Alaska and northern Europe it gets dark in late afternoon. Do both sets of teenagers there have trouble going to sleep?

This is a new phenomenon. Teenagers claim they cannot get to sleep early enough to sleep for eight or nine hours and, of course, it could not possibly be their fault. Also, no surprise, there are scientists who agree. It was never thus! One hundred years ago teenagers were too tired from working the farm or other jobs and had no problem going to sleep very, very early. Even later teenagers had no problem going to sleep early. There was not much to do at night. Parents controlled the TV and there were no cellphones, tablets or other distractions. Teenagers had no cars and stayed at home. Admittedly things could be dull, but teenagers got enough sleep!

The article mentions that students are too tired to pay attention in the afternoon. They have no problem staying awake for sports or other after-school activities, just classes. As usual nothing is ever someone's fault. Others have to change to accommodate them.

Thomas E. Natan
Simsbury

Calhouns' Full-Court Charity Press

Thanks for the Front Row profile and interview featuring former University of Connecticut men's basketball coach Jim Calhoun in the August edition.

His Charity All-Star Game is just the tip of the iceberg with his philanthropic efforts. His more public charities, the Cardiology Center at UConn Health and Autism Speaks, receive much due recognition for Coach and his wife, Pat. However, many of their other involvements often go unnoticed or receive only local press.

The Calhouns recently lent their energy and resources to a lesser-known project, The Hale YMCA Youth & Family Center that opened in March. Coach and Pat served as the honorary chairpersons for the $15 million campaign to build a 46,000-square-foot facility in Putnam.

Thanks to the Calhouns and many other dedicated individuals, residents of northeastern Connecticut now enjoy a Y with two pools, a fitness center, child watch and teen centers, sauna and steam rooms and a magnificent gymnasium appropriately named Coach Calhoun Court.

Coach Calhoun and his wife Pat deserve every "thank you" they receive. They are philanthropists in the true sense of the word.

Ronald P. Coderre
Putnam

Join the conversation: Follow us on Twitter @connecticutmag and on our Facebook page

NEW ENGLAND SPINE + DISC

391 Boston Post Road Orange, CT, 06477

203-799-3472

NEWS8 wtnh.com ...As Seen On TV...

Schedule Now!

THIS UNIQUE LASER CARE FROM NEW ENGLAND SPINE AND DISC™ OFFERS PROFOUND HEALING RELIEF FROM CHRONIC PAIN WITH CONNECTICUT'S ONLY NEWLIFE™ HEALING SYSTEM®

newenglandspineanddisc.com

391 Boston Post Rd.
Orange, CT 06477 • 203-799-3472

INTRODUCING Dr. Richard Carpenos, DC

Are you in pain? Have you tried everything to alleviate your pain without success? Are you contemplating surgery? Tried injections? Had surgery and are still in pain? In many cases, the operations are necessary for proper health and recovery from an injury. However, we have seen hundreds of patients who received operations they did not need and are still in ridiculous pain. **Our Newlife™ Healing System** is both high-tech and non-force, and most important, proven to be a safe and effective alternative to surgery. You will see we have the best therapeutic modality for advanced pain relief and expedited healing times! Our **LiteCure® Laser** delivers soothing, deep, penetrating, photonic energy to bring about profound physare blocked and the damaged tissues begin the physiological process of repair 3-5 times faster than normal. This all occurs as the essential healing factors are brought in and the non-essential wastes are removed, with increased circulation at the site of injury. These therapeutic enhancements of the cellular chemistry are triggered by our **LiteCure® Laser,** making it a truly profound healing modality and experience!

CALL NOW!
1-800-PAIN-FREE
203-799-DISC (3472)

2 Free Visits

Surgeon has PERSONAL Experience!

Dr. Robert Morrow, a well-known, trusted orthopedic surgeon who had completed over 15,000 surgeries, said "I was suffering from shoulder pain for 6 months straight with no relief. I heard about laser treatment and after seeing and hearing many of my patient's stories, I did more research on the topic and found that the doctors and staff now using these **LiteCure® Lasers** people who think that surgery is their only option. I went to get treated and was amazed that it took away all of my pain. After 6 months of misery, I was relieved and I am now **Pain Free!** I know that orthopedic surgeons don't always fully understand the available alternatives to surgery and, as a result, many patients are sent through long, painful and costly procedures. There are many of you who have been through the process of using prescription medications and injections… with little or no relief. Physicians who recommend drugs are limited by their options, for treatment, so they continue to prescribe medications. I have found that this **Newlife™ Healing System** is very effective at treating patients that have not responded to other procedures, even those who have already tried surgery. I concluded, to give patients the best possible care, there needs to be referrals provided to chronic pain patients so they can receive these unique therapies."

ADVANCED TOOLS for diagnosing and providing the best pain relief possible!

Patients cannot get a more complete exam for this treatment than that provided at **Newlife Laser Clinics.** We are tooled with advanced diagnostic and care protocols, for the use of spinal decompression and deep tissue laser technologies that are the most advanced pain-relieving options in the market. We are tooled to provide you care that is breaking through the barriers of traditional medical and chiropractic. Don't undergo painful, costly, needless surgery that often can be avoided.

TESTIMONIALS of SMALL MIRACLES

Adele, Age 75 "For many years, I have suffered from lower back pain and pain radiating down both of my legs to my feet from an accident. Every time I exercised or moved just the wrong way I'd have pain that would last for a long time. I couldn't even roll out of bed without extreme pain. After the third visit all of my pain was gone. It was my own little miracle. I was very impressed by the care but also by the fact that the doctors were knowledgeable and very personable. The staff was friendly and helpful and I would recommend their treatment to everyone with neck or back pain."

Jack, Age 37 "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

Duane, Age 77 "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible **Deep-Tissue Laser Therapy".**

ShopRite of Milford

935 Boston Post Road • (203) 876-7868

Order Your Groceries Online

Same Low Prices
In store & Online

Same Great Variety
In store & Online

Selected In Store
by your personal shoppers

Get started at **shoprite.com**
or on the **ShopRite App**

Pick-up at the Store

OR

Delivery to your Door

(where available)

Kristen Martin, RD, CSG
Registered Dietitian
(203) 876-7868
kristen.martin@wakefern.com

meet kristen

SHOPRITE OF MILFORD'S OWN REGISTERED DIETITIAN

Let us guide you onto the path toward health. Securing a personal dietitian has never been more easy or affordable! Our in-store dietitians, can assist you with any of our complimentary services including customized meal planning, proper portion sizing, how to decode nutritional labels, one on one store tours and disease state management. Have a recent diagnosis that changes your dietary needs? Our trained experts are here to make your transition as easy as possible.

LEARN HOW TO:

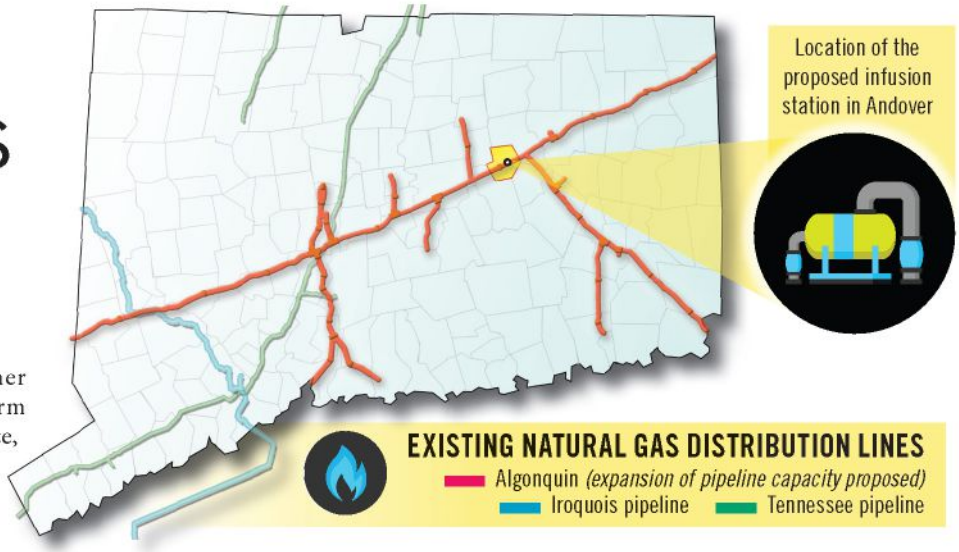
- Realize your health goals
- Lighten up your favorite recipes
- Discover new foods for better eating

Barbara Hallisey and her daughter in front of their home in Andover. PHOTO BY MICHAEL LEE-MURPHY

Stepping on the Gas

AS STATE PUSHES FORWARD ON NATURAL GAS EXPANSION, SOME PUSH BACK

BY MICHAEL LEE-MURPHY


Location of the proposed infusion station in Andover
EXISTING NATURAL GAS DISTRIBUTION LINES
Algonquin (expansion of pipeline capacity proposed)
Iroquois pipeline
Tennessee pipeline

Barbara Hallisey usually buys her Christmas tree from Scott's Tree Farm on Route 6 in Andover. For convenience, Scott's can't be beat. It's across the street from Hallisey's house on Merritt Valley Road, about 100 yards away.

Hallisey won't be buying her tree there this winter, however. The tree farm land may soon be the site of what is being called a "natural gas infusion station," and Hallisey will be boycotting the tree business. According to a version of the plans obtained by Hallisey from the town's Building Department, the station would have 16 truck bays for specially built trucks to transport compressed natural gas, along with a complex of structures for the injection of that gas into an existing underground pipeline. The proposed site for the station sits on land just off Route 6 next to a hiking trail, land that is now covered with young trees.

The proposed Andover infusion station, a project of Delaware-based Global CNG Holdings, is in some ways just one battleground in a fight taking place all over Connecticut, the region and the country. Connecticut is one of several states in New England pursuing a multi-pronged strategy to increase capacity for the transport, storage and burning of natural gas, as it tries to both lower energy costs for consumers and move away from traditional sources of energy like oil, coal and nuclear.

A keystone of this strategy is a project, known as Atlantic Bridge, to expand the capacity of the existing Algonquin natural gas pipeline. The Algonquin pipeline, which runs under Andover and cuts a diagonal path under towns across Connecticut from Danbury to the northeast corner, is owned and operated by North American energy giant Spectra Energy.

Amid the growing movement toward increasing natural gas capacity, there is also increasing opposition from homeowners, environmentalists and some politicians, including U.S. Sen. Richard Blumenthal.

Hallisey's main concern with the infusion station project is safety. She is worried about gas leaks, and the traffic of the trucks along Route 6, a single-lane highway with a 50-mph speed limit known for fatal accidents. Hallisey is not alone in her concern. There are more than 30 houses on Merritt Valley Road and nearby Lake Road with lawn signs declaring residents' opposition to the infusion station.

Robert Russell, who owns the Christmas tree farm on which the site is planned, says the town stands to gain from the project. "The biggest benefit, basically, is the tax it's going to go ahead and create for the people of Andover," Russell says.

Richard Auer, who has lived on Merritt Valley Road for 35 years, is not convinced the town would benefit, "for the simple reason that if something happens, we've lost all of our homes," he says, adding that

he feels property values would suffer from the development.

After submitting a plan to Andover's Inland Wetlands and Watercourses Commission in April, Global CNG Holdings withdrew its application. Terry Durkin, the general counsel for the company, explained Global CNG had missed the business cycle for the year. After it became clear that the infusion station wouldn't be up and running for the winter of 2016, the company decided to instead plan toward the winter of 2017 and reassess its application to the town, Durkin explained, adding that the company was debating internally about when exactly to resubmit its proposal. A reworked proposal could come as early as this fall, says Durkin, adding that everything was on the table.

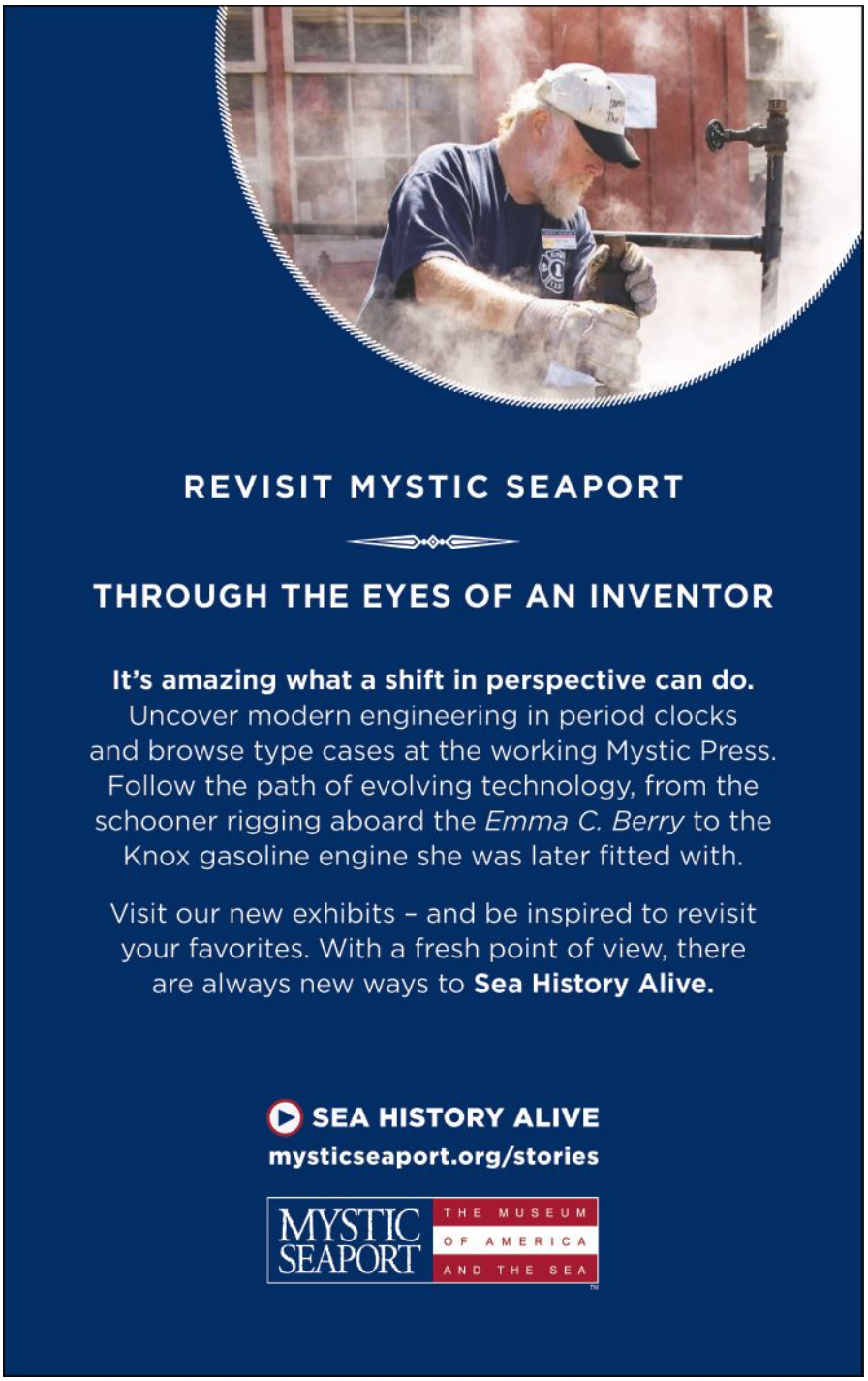
The infusion station would inject more natural gas into the Algonquin pipeline, the proposed expansion of which pits natural gas advocates against environmentalists. This past January, officials on the town council in Rocky Hill voted to reject a similar infusion station, brought by Florida-based Pentagon Energy.

Advocates of natural gas point to the fact that the fossil fuel burns much cleaner than coal or oil, and emits less carbon into the atmosphere. Local environmentalists argue that view does not take into account the emissions produced at all stages of the extraction process, as well as the dangers of groundwater pollution during the process of hydraulic fracturing, known as "fracking." According to Ben Martin of the environmental advocacy group 350CT, natural gas "does burn more efficiently, but with the leaks in the pipelines and the emissions from fracking and drilling, the overall climate consequences actually are pretty close to what coal would do."

The pipeline expansion project is in the process of getting approval from the Federal Energy Regulatory Commission (FERC). This past June, the project cleared its first regulatory hurdle, as FERC issued its environmental assessment of the proposal. But even this early stage of the regulatory process has been fraught with controversy. Natural Resource Group (NRG), the contractor hired to do the assessment for FERC, has come under fire for having an undisclosed previous financial relationship with Spectra Energy, the company behind the Atlantic Bridge project. The environmentalist website DeSmog Blog, which obtained conflict of interest disclosure forms from NRG, claims the contractor did not disclose its work on the proposed PennEast gas pipeline, a project of which Spectra is a 10 percent owner. NRG spokesperson Kevin O'Connor declined to comment on the allegations of a conflict of interest, instead pointing to the FERC response.

Following the revelations in June, Massachusetts Sens. Elizabeth Warren and Edward Markey, both Democrats, co-authored a June 14 letter to FERC Chairman Norman Bay. The PennEast project, the senators write, "is physically connected and financially intertwined with the Algonquin pipeline that the Atlantic Bridge project is intended to expand, raising the possibility that NRG could financially benefit from the approval of the Atlantic Bridge project." Their letter goes on to call on FERC to issue an environmental impact statement using a contractor "free from any ties to the industry that could … call its objectivity into question." Spectra Energy's spokesperson for the Atlantic Bridge project, Marylee Hanley, disagrees with that assessment, pointing to FERC Chairman Bay's July 19 response to Sen. Markey, in which Bay stresses that the commission's Office of Energy Projects' "staff maintains complete control over the scope, content, quality, and schedule of the contractor's work."

Still, the project has also come under fire from New York's Democratic senators. In May, before revelations came out about NRG's connection to Spectra, Sens. Chuck Schumer and Kirsten Gillibrand


REVISIT MYSTIC SEAPORT
THROUGH THE EYES OF AN INVENTOR
It's amazing what a shift in perspective can do.
Uncover modern engineering in period clocks and browse type cases at the working Mystic Press. Follow the path of evolving technology, from the schooner rigging aboard the Emma C. Berry to the Knox gasoline engine she was later fitted with.
Visit our new exhibits – and be inspired to revisit your favorites. With a fresh point of view, there are always new ways to Sea History Alive.
SEA HISTORY ALIVE
mysticseaport.org/stories
MYSTIC SEAPORT
THE MUSEUM OF AMERICA AND THE SEA

were calling on FERC to delay the expansion of the Algonquin system in New York state. "I have serious concerns with the Algonquin gas pipeline project because it poses a threat to the quality of life, environmental, health and safety of residents across the Hudson Valley and New York state," Schumer wrote in the letter.

Connecticut's Democratic senators had not issued any similar calls for delay or review of the project, either on environmental grounds, or related to the claim of a conflict of interest. When asked to comment for this story on the conflict of interest and on the project more generally, Sen. Chris Murphy's office emailed a statement. "I continue to review the project and welcome all feedback from Connecticut residents," Murphy says. Sen. Richard Blumenthal went further. In an emailed statement, Blumenthal says Atlantic Bridge "must be thoroughly vetted by FERC to ensure it meets tough federal environmental standards. I am concerned — along with my Massachusetts colleagues — with the potential conflict of interest of a FERC consultant with ties to the Atlantic Bridge owner. FERC needs to address these concerns before the project moves forward. In addition, we must also prioritize reducing overall energy use and spurring additional use of renewable energy."

The Atlantic Bridge expansion of the Algonquin pipeline and the proposed Andover infusion station both would fulfill goals outlined in the state's 2013 policy document known as the Comprehensive Energy Strategy (CES). A cornerstone of Gov. Dannel P. Malloy's energy strategy to increase the state's natural gas capacity, the document originated in the Democratic governor's office and was then passed into law by the state legislature. Renewed every three years, the 2013 version drew the ire of environmentalists angry about fracking, and the next update of the document is shaping up to be a contentious process in the 2017 session. The push toward increasing gas capacity was further buttressed by a 2015 law, which authorizes Connecticut's Department of Energy and Environmental Protection to make purchases toward increasing capacity — costs which can then be passed on to ratepayers.

Environmentalists argue the law amounts to public subsidization of pipeline construction, and point to an explicit ratepayer tariff instituted by Massachusetts Gov. Charlie Baker, a Republican. In August of this year, the Massachusetts Supreme Court declared the subsidy illegal.

According to a complaint filed with FERC by a pair of strange bedfellows — the environmentalist litigation firm the Conservation Law Foundation (CLF) and the PSEG coal-fired power plant in Bridgeport — the strategy of direct or indirect subsidization of natural gas violates federal law. In a motion filed in support of PSEG's complaint, the CLF argues that the only way the strategy would achieve any reduction in ratepayer cost is through a scheme that is "unjust, unreasonable, and unduly discriminatory or preferential," in the language of the Federal Power Act.

Gov. Malloy's office is undeterred. According to Paul Mounds, the governor's senior director of policy and government affairs, the state's pipeline subsidization program will continue. "We think that it is a viable option as a means to address our regional energy concerns and issues. … We were happy — and we took a leadership role on this issue in 2015 to work with our Connecticut General Assembly — to clarify and ensure Connecticut's ability to contribute our share to this regional solution," Mounds says.

Politicians in New York and in Massachusetts have taken steps to put the brakes on natural gas expansion, while in Connecticut the strategy appears to be full speed ahead. Back in Andover, Hallisey and her neighbors are waiting to see what happens next.

Jazzin' It Up at Eastern!
A concert series in support of the Kevin Crosbie Memorial Scholarship at Eastern Connecticut State University
DAVID FOSTER AND THE MOHEGAN SUN ALL-STARS
October 22, 2016
ARTURO SANDOVAL
November 5, 2016
AN EVENING WITH PAT METHENY
With Antonio Sanchez, Linda Oh and Gwilym Simcock
January 13, 2017
Photo Credit: John Peden © 2015
SPYRO GYRA
May 20, 2017
Concert Hall, Fine Arts Instructional Center
EASTERN CONNECTICUT STATE UNIVERSITY
For ticket information and event details, contact the Eastern Concert Hall Box Office at (860) 465-4979, or visit www.easternct.edu/jazzinitup

Connecticut's Norman Lear: Making Comedy Safe For Reality

BY FRANK RIZZO

Try to get Norman Lear to sum up his long list of accomplishments with some winter-of-my-years pronouncement. Just try. He'll joke, he'll sidestep, he'll tell you about projects he has coming up. He loves talking about what's next.

It's not that he isn't proud of his 65-year-plus career as a creator, developer, writer and producer of some of television's most successful and influential programs, including *All in the Family*, *Maude*, *Sanford and Son*, *Good Times*, *The Jeffersons*, *One Day at a Time* and *Mary Hartman, Mary Hartman*. (In 1973 he had seven shows on television — when there were only three major networks.)

He also understands full well the impact of his work as a liberal advocate and philanthropist. The World War II veteran (he was a crew member in a B-17 bomber, flying 52 missions over Europe) co-founded the advocacy group People for an American Way, led major voter-registration initiatives and bought a copy of the Declaration of Independence for more than $8 million in order to share it with the American public.

It's just that the New Haven native prefers looking forward rather than back. And even at age 94 — fit, trim and frisky — he has a new television series set to launch in January and a second in the wings.

"I don't look back at anything at all," he says during a phone interview from his home in Los Angeles. "I am happy at this very moment. I am sitting here at a breakfast table with my wife where I have been reading three newspapers, visiting with two glorious daughters who are here and then suddenly you're on the phone. *This* is the moment that I'm alive. Everything else preceded it."

But Lear can't help the backward glances lately with the paperback release of his memoir *Even This I Get to Experience*, and in late October he will be profiled on PBS's *American Masters*, a 90-minute show that chronicles his life, which spans his "front-row seat" to the history of television, starting with his first job in 1950 with *The Colgate Comedy Hour* writing for Dean Martin and Jerry Lewis.

Talking to Lear, you quickly get the sense he is a spiritual man, one who can veer into Yoda territory, complete with cosmic adages.

Writing the book, he says, "taught me that every moment that I have lived brought me to the moment I am at now: here and alive. I had to live every split second of my life to get to talk to you this morning. We are both alive and living in this moment."

But what about his early life? How much did his early days in Connecticut influence the man he would become?

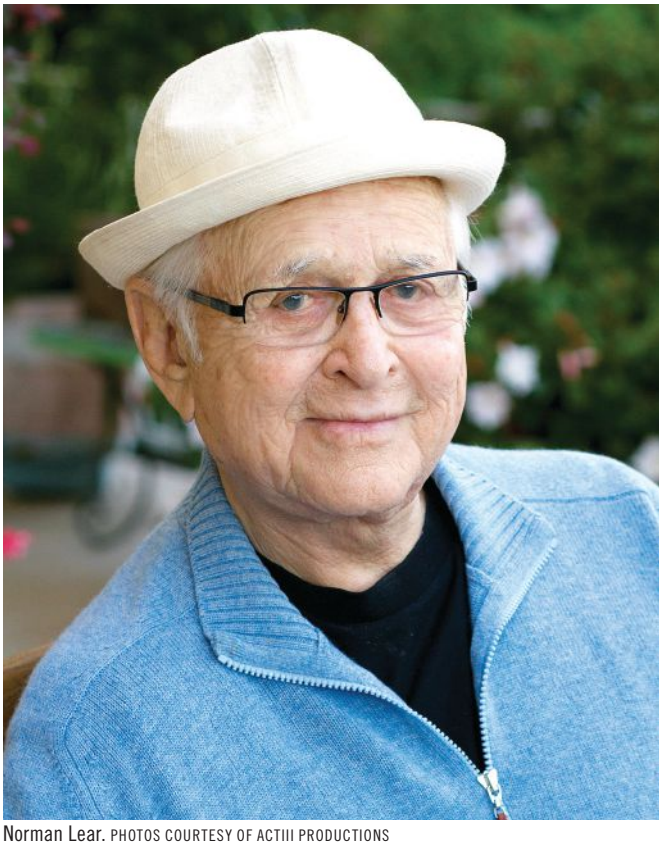
"Everything begins at the beginning," he says.

So we begin there. Lear was born at New Haven Hospital in 1922. His young life changed at the age of 9 when his father, a Willy Loman of a man of shady business dealings, was sent to prison for three years.

His mother took his sister to live in Hartford while he was sent to live with his maternal grandparents in a fourth-floor walk-up apartment on York Street in New Haven.

"I was on my own then," he says.

He remembers going to the Roger Sherman Theatre on College Street, over to Sloppy Joe's down the beach at Savin Rock and



Norman Lear. PHOTOS COURTESY OF ACTIII PRODUCTIONS

— what "was the star of my life" — games at the Yale Bowl, but only as a hawker of pennants and trinkets outside. He fondly remembers watching the crowds arrive for the games in the open-air trolley cars, full of joyous college revelers wearing full-length fur coats and waving their full flasks.

"I ached to be one of those people," he says.

But he remained outside the Bowl, and on one heartbreaking day he watched his uncle take a friend and his friend's son — who was the same age as Lear — to the Yale-Harvard game of 1932, and walk past him as he sold souvenirs on the street.

"It was a tough time during a formative period of my life," he says. What "sort of saved my life," he says, was a gray-and-blue sweatshirt which was his main source of comfort and support and what made him feel "hugged."

When his father was released from prison, the family relocated to Brooklyn. But the relationship with his father remained unfulfilled. Elements of his father's personality would emerge later in the character of Archie Bunker in *All in the Family*, which ran on CBS from 1971-79: the husbandly command of "Stifle!" the traits of pride and vanity and Bunker's know-it-all arrogance. But unlike his father, who was optimistic and embraced the future, Bunker feared the changing world.

What would Archie Bunker make of the Trump campaign?

"I think he might have favored Trump for a while," says Lear, "but I think he would have a very, very hard time with it. He probably would be a Trump person to his son-in-law because it agitated him so much, but would confess to Edith he didn't know if he could [expletive] or go blind, an expression he could use if he were on television today."

"It's an interesting thing. You write a character like Archie and Edith and you have something in mind. I can no longer remember exactly what I had in mind, but it certainly wasn't Carroll O'Connor, whom I didn't know. He comes into the room [for the audition] dressed as the character, sits down and suddenly Archie Bunker is sitting there. For Jean Stapleton as Edith it was the same thing."

Lear says these characters have remained as vivid now as when they were created "because human nature doesn't change. The culture changes and we respond differently, but basically we're versions

of each other that we've always been." Indeed, Lear's bumper sticker on his car once read: "Just another version of you," which is the title of the PBS documentary that also touches on his early television career, writing for Martha Raye, George Gobel, Tennessee Ernie Ford, Henry Fonda and Danny Kaye, and his screenplays for the films *Divorce American Style*, *Cold Turkey* and *The Night They Raided Minsky's*.

And his views on comedy on television today?

"There's so much glorious material on television with *South Park*, Seth MacFarlane and shows like *Modern Family*," says Lear, who officiated the wedding of Trey Parker, the co-creator of *South Park*.

But it's what's next that Lear wants to talk about: a new series with a familiar title, *One Day at a Time,* about a Latino family and starring Rita Moreno, premiering Jan. 6 on Netflix.

And as a result of his auditions for a pilot called *Guess Who Died?*, which was publicized in an online *New York Times* video, he is now in talks with three groups about making that a series, too.

Network screenwriter Paddy Chayefsky once said, "Norman Lear … took the audience and placed them on the set." Lear responded with, "We made comedy safe for reality."

When reminded of his line, Lear brightens as if he found a ticket to the Yale game: "I'm so glad you reminded me of that. I love that line. God, that's good."

The PBS American Masters *film* Norman Lear: Just Another Version of You *premieres Oct. 25.*

Left: From left, Norman Lear's sister Claire, Norman, mother Jeannette and father Herman.
Right: Norman Lear, 15 or 16, striking a pose for sandlot football.

BEST ORCHARD & FARM IN CONNECTICUT!
We're honored to receive Connecticut Magazine's "Best of" award. Our Pick Your Own orchards are eco-certified and brimming with fresh, crispy apples and tons of pumpkins. Our scratch bakery is ready to satisfy your taste buds with our award-winning pies and apple cider donuts. Explore our challenging 4-acre Corn Maze and support the American Cancer Society. Join us this year to help celebrate our 275th year of farming in Middlefield.
CONNECTICUT MAGAZINE'S BEST OF '16 CONNECTICUT WINNER
Since 1741
LYMAN ORCHARDS
CELEBRATING 275 YEARS!
lymanorchards.com
32 Reeds Gap Road, Middlefield, CT (860) 349-1793 • Exit 15 off I-91

Embrace Hope

EQUINE THERAPY PROGRAM HELPS SANDY HOOK KIDS

BY KATE HARTMAN

COURTESY OF ZOAR RIDGE STABLES

Connecticut was forever changed on Dec. 14, 2012, when a lone gunman entered Sandy Hook Elementary School and opened fire, killing 20 children and six teachers and administrators. In the immediate aftermath, all eyes were on Sandy Hook. Voices from around the country weighed in, dissecting what had happened and making plans for the future. But on the ground there were many organizations and individuals who set out to provide safe spaces and assistance for the children, families and community directly impacted by the tragedy.

Annette and Brian Sullivan, owners of Zoar Ridge Stables in Newtown, were two of those people. The couple had personal relationships with several children who died and others who were impacted by the shooting. When they received a phone call in the days after the tragedy from a mother asking if she could bring her child to the farm, the Sullivans immediately recognized the important role the farm could play for these children.

They opened the doors to the farm the following weekend. Anyone who wanted to come, walk around and spend time with the animals were invited to do so. It was a way for these children to cope with their loss. The Sullivans have continued that open-door policy to this day.

"This is a place they had a happy connotation," says Annette Sullivan. "We thought, if this is a place they felt comfortable, wouldn't it make sense to invite them here? We had a farm day that first Saturday."

But, of course, the need was greater than just open weekends at the farm. The healing power of horses was evident, and Sullivan thought there had to be a way to provide ongoing support to these kids. A series of local relationships made her realize an equine therapy program could be a reality for the farm. In the spring of 2013 they established the nonprofit Embrace Hope: Sandy Hook Equine Assisted Therapy Foundation, which is supported by the Newtown-Sandy Hook Community Foundation.

Embrace Hope follows the guidelines of the Equine Assisted Growth and Learning Association (EAGALA), the leading nonprofit association for professionals incorporating horses to address mental health and personal-development needs.

The EAGALA program is an experiential treatment and does not involve riding. Instead, each session is based around ground work in which the child is encouraged to interact with several horses through a variety of specially designed activities. The children work through their issues and talk about their feelings through the conduit of the horses. Each session, which is offered free of charge, is guided by an equine assisted psychotherapist. At Embrace Hope, that is Mary Poupon, who is director of mental health for the organization.

"Magic happens in the arena that would never happen in an office," says Embrace Hope board member Ann Cook, who worked for a similar program called Marley's Mission in Pennsylvania. "Zoar Ridge is already a safe place. This adds a healing component."

While Poupon oversees the session, Sullivan monitors the horses and makes sure both the child and the horses are safe. She says a therapy horse needs to have a good sense of body space, have no fear response, and be calm and respectful of the child. Horses make great therapy animals because they are very sensitive and can intuitively tell what the child is feeling and what they may need. The fact that the child can control a large animal helps restore a sense of power that was lost during their trauma.

"The intention is to have a real-life connection, a healthy attachment with something so they can self-heal," says Cook.

These children are healing. Parents regularly contact Sullivan relaying progress their children have made since starting the Embrace Hope program. Some report their children sleeping through the night or not having as many panic attacks or seeing a reduction in behavioral problems. There are many important benchmarks that show true progress for these kids.

Since launching Embrace Hope, the program has helped 120 children. Each session is geared toward the individual child. Sullivan and Poupon run sessions two days a week throughout the year. Certain times of the year, like the holidays or the end of summer when the kids go back to school, can be stressful and bring old anxieties to the surface, and Sullivan says interest tends to increase. Some children come back several times, but the ultimate goal is for them to heal and not need the program anymore.

Currently this program is designed only to help children directly impacted by the Sandy Hook tragedy. Funding is restricted to that group of children, but Sullivan, Poupon and Cook hope to expand their funding in the future to help children all around the state who have experienced other kinds of trauma like domestic violence, sexual abuse or the loss of a parent.

"After the tragedy, the world wanted to know that these kids were OK," says Sullivan. "People opened their doors to these kids. We want to give something to the other kids in the state, too."

embracehopesandyhook.org

©2016 Porsche Cars North America, Inc. Porsche recommends seat belt usage and observance of all traffic laws at all times.

Your daily racer.
Starting at $47,500.

In the 2017 Porsche Macan it's not called a commute or an errand, it's a lap time. With thrilling acceleration and legendary Porsche handling, this compact crossover is equal parts utility and pure passion. Get one at Danbury Porsche, Connecticut's official starting line for over 20 years.

The 2017 Macan

Danbury Porsche
(203) 744-5203
23 Sugar Hollow Road
www.danburyporsche.com

2016 Premier Porsche Dealer

PORSCHE

ROLEX

THE SUBMARINER

The quintessential divers' watch has embodied the historic ties between Rolex and the underwater world since 1953. It doesn't just tell time. It tells history.

OYSTER PERPETUAL SUBMARINER DATE

LENOX
Jewelers
Since 1936

2379 Black Rock Turnpike, Fairfield
203.374-6157

ROLEX ♛ OYSTER PERPETUAL AND SUBMARINER ARE ® TRADEMARKS.

Give the Gift of Fresh Air

You can help to make it possible for a child to experience all the fun, friendship and adventures that summer camp has to offer. Every dollar received goes directly to providing summer camp experiences to local children.

The New Haven Register's Fresh Air Fund provides outdoor summer camp experiences for more than 100 underprivileged children in Greater New Haven each year.

Donations can be sent to:

Fresh Air Fund
100 Gando Drive
New Haven, CT 06513

Now donate online
Visit **nhregister.com**
under **Hot Topics**

For more information,
email **faf@nhregister.com**
or call **203.789.5205**

On Twitter: **@nhrfreshairfund**

FRESH AIR FUND

Benefiting Greater New Haven youth since 1905

FLY TO OVER 130 DESTINATIONS FROM NEW HAVEN

Find out how Tweed makes travel a whole lot easier.

tweed NEW HVN
Southern Connecticut's Airport

flytweed.com

‘Not a Love Letter to Westport’

ABC COMEDY ORIGINALLY TITLED *THE SECOND FATTEST HOUSEWIFE IN WESTPORT* DEBUTS THIS MONTH

BY ERIK OFGANG

ABC’s new comedy *American Housewife* is set in Westport, but residents of the coastal town are not exactly giving it two thumbs up.

The show, which debuts Oct. 11, was originally titled *The Second Fattest Housewife in Westport.* It chronicles the trials and tribulations of Katie Otto (played by Katy Mixon of *Mike and Molly* fame), a mom who moves to Westport because one of her children has special needs and the town has great schools. ABC describes the premise as “a confident, unapologetic wife and mother of three, [who] raises her flawed family in the wealthy town of Westport, Connecticut, filled with ‘perfect’ mommies and their ‘perfect’ offspring.”

Dorothy Packer, president of the Westport Woman’s Club, says the trailers for the show “appear to depict Westport as an intensely competitive community, demanding conformity to a narrow definition of ‘perfect.’”

It’s a depiction that doesn’t jibe with her observations. “While Westport may have an abundance of high achievers, most place demands on themselves, more than others,” she says. “In reality, Westport is a highly tolerant and compassionate community that values individualism and creative freedom.”

While show creator and executive producer Sarah Dunn admits that Westport functions as “a slight antagonist” in the show, she says those in the Fairfield County town “don’t need to be worried about it. We’re going to portray Westport as a beautiful place filled with wealthy, attractive people.”

Dunn, a TV writer and novelist, had the idea for the series after she moved from New York City to the chic Hudson River town of Garrison, New York, with her husband and their children. “I just am not a slender girl, and everyone in Garrison is very fit,” Dunn says. “Pretty much what happened in the pilot happened to me. I realized I was the second fattest housewife in Garrison and was not very happy with that thought. So the show is very autobiographical. I have two children and a husband and none of us are perfect and I sort of feel like we live in a pretty perfect place.”

Garrison wouldn’t do as the setting for the show because Dunn says “nobody knows what Garrison is.” However, prior to moving to Garrison, her family had considered Westport. Her mother-in-law lives in nearby New Canaan, and Dunn says she “had a fond feeling towards the town.”

Above: Katy Mixon, Carly Hughes and Ali Wong in the *American Housewife* pilot. ABC/ADAM TAYLOR

At right: Sarah Dunn. ABC/IMAGE GROUP LA

But Dunn does have her complaints. “When I was trying to buy clothes in Westport in the spring, I don’t fit into the clothes they sell on Main Street and it’s really infuriating. If I can’t go into a store in your town and find a pair of pants that I can fit over my body, I’m not that happy. So that makes [the show] not a love letter to Westport.”

These personal observations, paired with Westport’s name recognition, made it the ideal setting for the show, says Dunn. “Even people on the West Coast know it. I don’t know why, I guess it’s like the Hamptons, people just know it.”

As for why Dunn chose Westport over, say, Greenwich, her impression was that Greenwich was too wealthy. “I didn’t want kids with private jets. To me that was a step too far because I’m not writing *The Beverly Hillbillies*.”

The show’s original title was changed because Dunn says, “There were concerns it would narrow the audience. I’m happy with the new title.” Though Dunn wanted to shoot it on the East Coast, it snowed around when the pilot was being filmed and it ended up being shot in California.

In the end, Packer says *American Housewife* is likely to be judged by her and others in Westport by its overall quality “and not by its exaggerated comedic characterization of Westport. Ours is a community that values, among other things, creativity, artistic license and a good laugh.”

And in the end, the show is about far more than poking fun at Westport.

“Being a stay-at-home mother or hands-on mother is really difficult,” Dunn says. “I do believe that’s true. I find it very hard, but it’s also really, really important and there are these transcendent moments with your children that you wouldn’t trade all the money in the world for. My favorite kind of viewer is a woman who feels like she’s not looking quite perfect, and not fitting in, and has her hair looking bad in the morning. She’s decided to spend the important years of her life with her kids, and that’s thankless and difficult, but I hope that she’ll feel better about herself and laugh at herself by watching the show. That’s what I’m after.”

American Housewife *airs Tuesdays at 8:30 p.m. starting Oct. 11 on ABC.*

| stepping out |

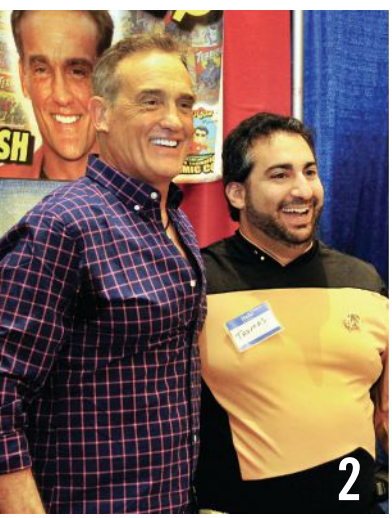
TerrifiCon at Mohegan Sun

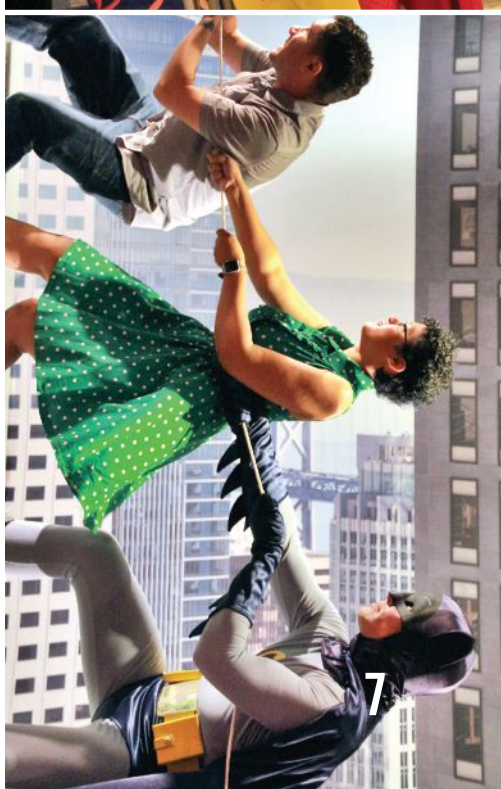
Mohegan Sun hosted the first **TerrifiCon** Aug. 18-21, featuring celebrity guests, panel discussions, exhibits and plenty of fans attending in costume as their favorite comic book, sci-fi, horror and anime characters. The event is scheduled to return in August 2017.

1. The Force was strong at TerrifiCon, with many Star Wars fans in attendance. **2.** John Wesley Shipp (TV's *The Flash*) poses with a fan. **3.** The WPLR Supergirls flank TerrifiCon CEO Mitch Hallock. **4.** Viral internet star McThor descends upon the festivities. **5.** Carmen Bicondova (Selina Kyle/Catwoman on TV's *Gotham*) is ready to do battle — and just in case, she has some serious backup. **6.** Belle from *Beauty and the Beast* and Darth Vader share a pose. **7.** Two fans join the Caped Crusader in climbing a Gotham City skyscraper. *(photos by Mike Franzman)*

See more photos from TerrifiCon at *connecticutmag.com*

Send your photos to **steppingout@connecticutmag.com**





WITH RANDALL BEACH

'The Biggest Little Railroad Museum'

When Dave Peters worked as a railroad machinist, he would come home at the end of each day's work with a souvenir or two — or three — in his bag.

"Every time I saw somebody throwing something out, I grabbed it and took it home," he says. "There was never a night I came home that there wasn't something in my bag."

This collector's habit led piece by piece to what Peters calls "the biggest little railroad museum in Connecticut."

For the past 20 years or so, Peters and his wife, Barbara, have been showing astonished visitors the Peters Rail Road Museum, a stuffed-to-the-rafters wonderland in the basement of their Wallingford home.

He insists on retaining the "Rail Road" double-word usage. "Originally it was always two words," he notes.

The museum is open to the public, but by appointment only. Just call Dave or Barbara at 203-269-1788. Admission is always free.

"We have Girl Scout troops and Boy Scout troops come in," she says. "They love it."

Dave Peters looks at it this way, and his wife shares the sentiment: "It's no good if I don't share it."

When Peters met me at the door of his modest-sized home, he was wearing an eyepatch and using a cane. He has Bell's palsy, a paralysis or weakness of facial muscles caused by damaged nerves.

"I'm not doing too well," he says. "I'm falling apart and getting old." He is 84.

Peters notes years ago he could have told me a story about virtually every object in his basement. But the collection doesn't really need a narrator.

Peters first showed me around upstairs. The ground floor contains a library filled with more than 2,000 railroad books and assorted collectibles such as railroad stamps, conductor's watches, plates, matchbox covers and soap.

He also took me into "Jeff's room," where his younger son lives. He works for Metro-North as a machinist, carrying on the legacy.

You could easily mistake "Jeff's room" for that of a child, as it overflows with train toys, including several clocks bearing railroad designs.

But this was all prelude. Peters opened a door and we descended; this is now an effort for him, as he must slowly back down with the aid of his cane.

The first thing you behold at the bottom of the stairs is a ticket window from the Wallingford train station before it was refurbished. (Peters always pronounces the town name "WallingFORD," as a conductor would call it out.)

Dave and Barbara Peters, owners and curators of the Peters Rail Road Museum in Wallingford. CATHERINE AVALONE

Alongside the ticket window is an Underwood typewriter, with only capital letters because it was used for railroad telegrams. There's one in it from Aug. 23, 1937, announcing an extra run out of Wallingford.

Every inch of the ceiling and walls is covered with railroad signs, photos and paintings of beautiful vintage trains and memorabilia. Peters pointed toward a row of beer bottles on a shelf, each one with a railroad emblem on it. They include the Railway Brewing Co. out of Anchorage, Alaska, Pullman Pale Ale, Light Rail Ale and Old No. 38 Stout.

"Most of those beers I drank," Peters informs me.

Nearby are some wine bottles, including Night Train Express. "Oh, I remember that one," Barbara says. "Horrible!"

Peters is particularly proud of the front door and headlight of a New Haven Railroad car, built in 1955, which he has up against a wall. His wife remembers when it arrived: "He brought that home in a Volkswagen with the seat down. He just said, 'I'm gonna get it.'"

This amazing basement also contains file cabinets with a total of 60 drawers of railroad postcards, photos and other documents. Peters opened a drawer and showed me some of the postcards, meticulously labeled with such categories as "comic," "odd" and "bigger than life."

One of the larger items on display is a mannequin of a young male brakeman. "Barbara and I call him our third son," Peters says. "I got him from Railroad Salvage — 50 bucks."

But what really draws your eyeballs is an expansive model railroad, an amazingly detailed replica of the coal town of Oak Creek, Colorado, replete with a mountain, a gold mine and a tunnel in the mountain through which the trains run. Atop the mountain is a hobo camp and a flock of sheep, one of them black. The village even contains a brothel.

Peters began building it in 1957, the year he got married.

He sat down at an engineer's chair marked "Santa Fe Railroad," reached for the authentic locomotive throttle and the model trains lurched into motion. Moments later a miniature hot air balloon slowly descended from above the village.

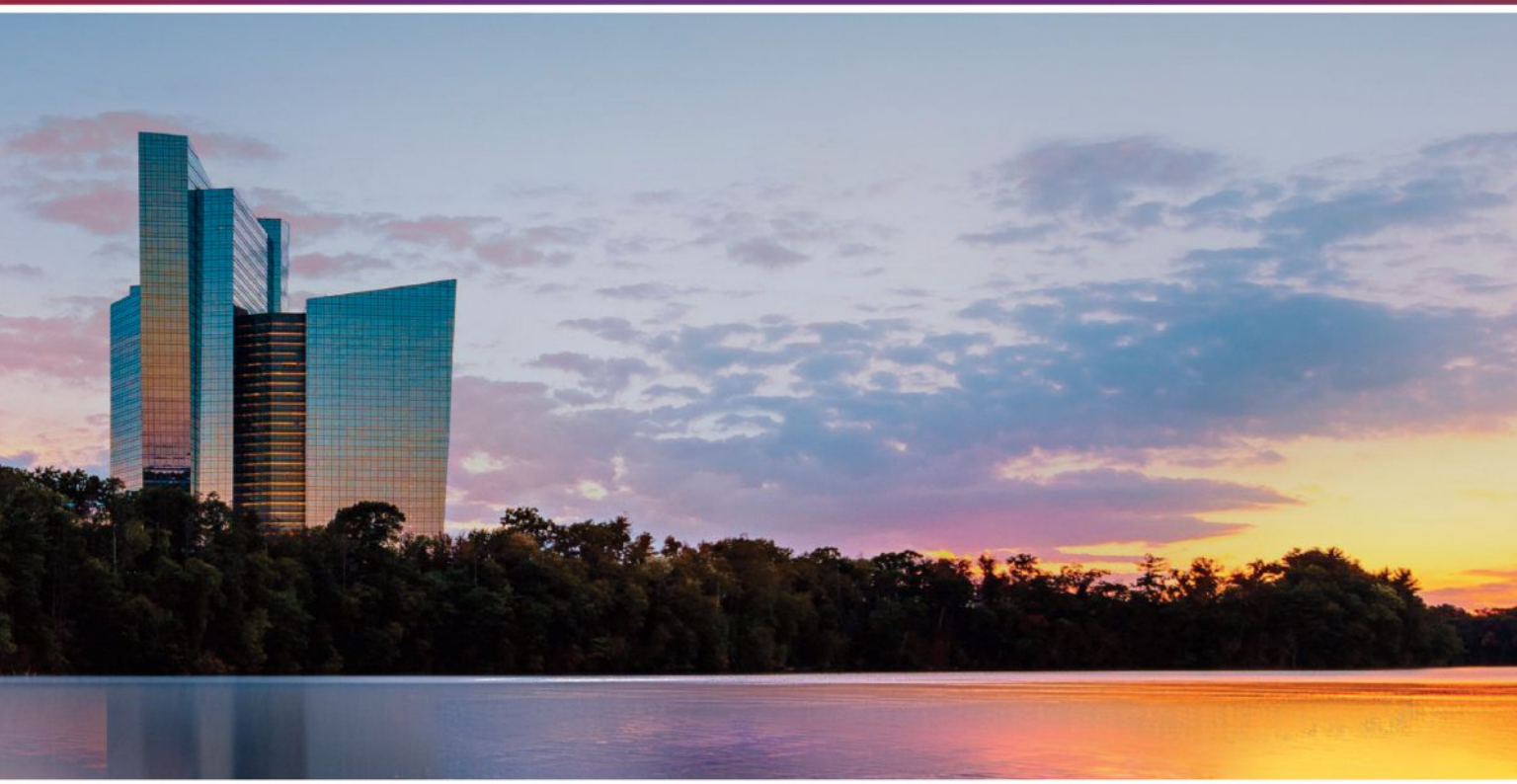
Talk about attention to detail; the rail cars are filled with coal which Dave and Barbara gathered themselves in Oak Creek.

But that was back in the days when Dave was more mobile. "I don't ride trains anymore," he says wistfully. "When I was feeling better, we'd go all over the place: across Canada and the Orient Express, Paris to Istanbul. We ate like kings."

What does the future hold for this one-of-a-kind museum? It helps that railroading is in the family's genes; their older son, Dave Jr., is a part-time conductor for the Valley Railroad. Barbara says Jeff might keep the museum going "when we're gone." "I think that's his desire," she says. "But whether that's a reality, who knows?"

Randall Beach is the longtime columnist for the New Haven Register, where his column appears Fridays and Sundays.

20 INCREDIBLE YEARS.
1 MONTH OF EPIC SHOWS.
UNLIMITED WAYS TO CELEBRATE.



OCT 7TH BRUNO MARS

OCT 14TH KEVIN HART HOSTS MOHEGAN SUN'S 20TH ANNIVERSARY COMEDY ALL-STAR GALA

OCT 15TH LL COOL J FREE SHOW

OCT 15TH FERGIE

OCT 28TH CARRIE UNDERWOOD

20

MOHEGAN SUN'S
20TH ANNIVERSARY

All October long, we're giving you even more reasons to celebrate with us. We've got exclusive events, incredible giveaways, exciting promotions, epic parties and so much more! Go to mohegansun.com/20 to see all of the 20th Anniversary events we've got lined up.

MOHEGANSUN.COM

Fall in Love with Mystic Country

By MICHELLE BODAK ACRI

Fall in Mystic Country is hard to resist. The sky is a true blue and the sun still bright, but there's also frost on the pumpkin and the crisp scent of logs on the fire, thick sweaters to cozy into and warm hands to hold, and, of course, all around us a landscape that fairly vibrates with the reds, yellows, umbers and oranges of the season. Indeed, it's a season made for sharing with someone you love — so what are you waiting for? Pick a date and pack those bags — we'll throw another log on the fire. To fall!

Buon appetito!

La Foresta Restaurant & Wine Bar (860-663-1155 or laforestarestaurant.com) in Killingworth (just four miles off I-95 at Exit 63) is the cumulative result of owner Francesco Lulaj's more than 20 years of restaurant experience in Italy, New York City and New Haven — and with it Lulaj has put Killingworth (which he also calls home) on the state's fine-dining map.

Recently awarded *Wine Spectator*'s "Best of Award of Excellence 2016," La Foresta not only serves Northern Italian specialties that rely on fresh, local ingredients, as they do in the old country, it has a wine list that boasts more than 700 (!) selections and 45 wines by the glass with which to pair them.

As for your romantic agenda, rest assured that dishes like the chef's signature Zuppa Di Pesce, chock-a-block with mussels, littleneck clams, shrimp, scallops, calamari, salmon and Italian sea bass; Linguine Alla Aragosta E Vodka with homemade pasta and succulent Maine lobster; and Osso Buco Di Porco with creamy parmigiano reggiano polenta, Meyer lemon cremolatta and escarole taste that much better due to the fact that they are being served in a renovated barn replete with Persian rugs over polished hardwood and rough-hewn beams reminiscent of a Tuscan villa — gorgeous!

Inn love

The building that now houses the **Old Lyme Inn** (860-434-2600 or oldlymeinn.com) was constructed circa 1856 by the Champlain family and was the center of a 300-acre working farm. In fact, at the turn of the century many of Old Lyme's famous Impressionist artists hauled their painting wagons into the fields and woodlands of the farm and used its barn as a studio.

Each of the 13 guest rooms here have been fully restored so that new (flat-screen televisions, gas fireplaces and organic linens) and old (antique furniture original to the inn and local artwork) mix nicely. To consider: Room 6, a pleasing mix of bold floral prints and soft neutrals whose views of Lyme Street and the Florence Griswold Museum are the best in the house.

October dates at the inn's way-cool SideDoor Jazz Club (thesidedoorjazz.com), named one of *DownBeat* magazine's 2016 Best International Jazz Venues, include the New Jeremy Pelt Quintet on Oct. 1, the Tom Tallitsch Quartet on Oct. 7, Willie Jones III and Our Man Higgins Group on Oct. 8, the Harold Lopez-Nussa Trio on Oct. 13, the Myron Walden Momentum Quintet on Oct. 14, Louis Hayes and the Cannonball Legacy Band on Oct. 15, the Oscar Peñas Trio on Oct. 21, the Samuel Torres Septet on Oct. 22, and Javon Jackson and Special Guests on Oct. 28 and Oct. 29

Better yet: you get a discounted stay at the inn with the purchase of jazz tickets! #TasteStayGroove

Maritime masterpiece

The new Thompson Exhibition Building at **Mystic Seaport** (860-572-0711 or mysticseaport.org) is designed to reflect "the geometry of the sea" — the curved hulls of the wooden ships that once sailed its waters, the curl of the waves that crash upon its shores, the spiraling shells of its myriad creatures. The centerpiece of the strikingly contemporary 14,000-square-foot building, which made its long-awaited debut on Sept. 24 and doubles as a visitor's center, is a 5,000-square-foot, state-of-the-art exhibit hall that can accommodate installations of all types and sizes. *Sea-Change*, which will open on Dec. 10, will include unique objects from the seaport's vast collections, including some artifacts that have never before been on display.

In keeping with the "new," the first-ever Mystic River Oyster Festival will take place on Oct. 1. This celebration of all things oyster will include growers, educational and advocacy organizations, restaurants and others with an interest in the cultivation, conservation, heritage or cooking of oysters. Be sure to check out the seaport's own oyster artifacts, including the 1898 oyster sloop *Nellie* and the Thomas Oyster House.

Finally, *Nautical Nightmares: The Vampire's Vessel*, a frightening theatrical experience inspired by Bram Stoker's *Dracula*, includes four spine-chilling scenes of murder and mayhem throughout the village. The walking tours/performances take place Oct. 14, 15, 21, 22, 28 and 29, and require a special ticket in lieu of general admission. Preregistration is encouraged, and performances are not recommended for ages 12 and younger — or the faint of heart!

Bright lights, big casino

Hot date on your mind? **Foxwoods Resort Casino** (800-FOXWOODS or foxwoods.com) has got it going on this fall. Il Divo proves how the power of music can transcend categories and defy definition on Oct. 7 in the Grand Theater; the legendary Engelbert Humperdinck takes the stage at the Fox Theater on Oct. 16; iconic guitarist, songwriter, vocalist and three-time Grammy Award-winner Brian Setzer and his 19-piece orchestra whip up a huge dose of retro holiday cheer with their 13th annual Christmas Rocks! on Nov. 19 in the Grand; the Goo Goo Dolls take over on Nov. 20; and in a blast-from-the-past, Donny and Marie mix holiday songs and the spirit of their early television specials on Nov. 26 and 27.

Mystic Aquarium PHOTO PROVIDED

Before the curtain opens, romantic VUE 24, perched high atop the Grand Pequot Tower, offers a three-course, date-night dinner menu on Thursdays, Fridays and Saturdays from 5 to 6:30 p.m. Think along the lines of Tarte Aux Champignons to start, a classic entrée like Boeuf Bourguignon and fanciful Cygne Chantilly for a grand finale. There's also Guy Fieri's Kitchen + Bar and Cat Cora's Wine Bar, which will be opening soon, and new Cake by Franck for divine post-show indulgences. Should you decide to make an overnight of it one Saturday (and of course you should), Sunday brunch at Alta Strada is a must. Smoked salmon with capers, biscuits and gravy, eggplant parmigiana, veal meatballs, omelets cooked to order … have we convinced you yet?

The couple that shops together…

The Bowerbird (860-434-3562 or thebowerbird.com), currently celebrating its 27th year in Old Lyme, specializes in what the folks here like to call "impulsive necessities™" — 4,500 square feet of them, as a matter of fact. That, happy couples, can (and does) mean anything and everything from home to garden accessories, baby gifts to gourmet treats, fine stationery to skin care — and more. Seriously: more than 2,000 vendors are represented here — more than enough to make an afternoon of it.

Looking to cozy up your nest for fall — not to mention the coming holidays? Consider The Hangit, which provides 40 clips for you to hang inspiring photos, memos, cards and more; gleaming Mariposa® Pearled Candlesticks that merge the modern motif of oversized aluminum pearls with a classic design; the vast assortment of fine glassware that can be personalized; or perhaps an eye-catching accent pillow featuring a bowerbird — known as the interior decorator of the bird world for its elaborately arrayed bowers.

And for when it's time to steal away for a romantic fall picnic, there's the Hamptons Picnic Cooler For Two that comes fully equipped with a combination corkscrew, cheese knife, acrylic wine glasses, coordinating melamine plates and napkins, and stainless-steel flatware — it's even got an adjustable shoulder strap. Bring along a bamboo cable-knit throw in fall-friendly "coffee bean" and you'll be good to go.

Say, "Ahhhh…"

Traditional Thai massage, while new to **The Spa at Norwich Inn** (860-425-3500 or thespaat norwichinn.com), is an ancient healing system that's been in use for some 2,500 years. There are no oils or lotions involved and you get to wear comfortable clothes while therapists use palming compressions, thumbing, Indian Ayurvedic principles and assisted yoga postures to help remove blocks that prevent energy from moving freely through the body and improve mobility.

Have a different sort of massage in mind? Swedish Spa, Deep Tissue, Native Hot Stone … any 50-minute massage (yes, that includes Traditional Thai) can be booked for two in a Duet Treatment Room.

Honey from the spa's own on-site apiary is used in scrumptious fall treatments (available through Nov. 30) that include a Facial with Honey Masque to soothe, hydrate and nourish the skin; a Hydrating Honey Body Wrap that uses an oatmeal scrub mixed with honey to exfoliate; an Oatmeal & Honey Body Polish that includes an application of milk and honey butter; and an Oatmeal Cookie Manicure or Pedicure.

The spa's Rejuvenation Package includes a romantic overnight in the historic inn, two 50-minute spa services, a fitness class, afternoon tea and scones, a wine tasting, a three-course gourmet dinner and breakfast in Kensington's Restaurant, morning meditation, and full use of the spa's sauna, steam room, whirlpool, indoor pool, relaxation room and more.

In black and white

Every step taken during **Mystic Aquarium**'s (860-572-5955 or mysticaquarium.org) Run/Walk for the Penguins on Oct. 15 helps benefit the endangered and eminently likable African penguin. Every dollar raised helps Mystic Aquarium fulfill its mission to protect our ocean planet and its inhabitants. And whether you chose the 5k run or two-mile walk, aquarium admission is free on race day. You can even reserve a spot to return for a Penguin Encounter and get up close and personal with one of the little guys you laced up your sneakers to save.

The creatures at Sea Scare (Oct. 28 and 29 from 6 to 9 p.m.) on the other hand, are not likely to be as approachable. We're talking a spooky spectacular of ghouls, ghosts and zombies — oh my. Expect belugas and seals who help bring chilling "*tails*" of the deep to life, a sea lion show with a *Ghostbusters* theme, yummy fall treats from area food trucks, music, games and more.

While there, be sure to check out what's hoppin' in *Frogs!* which features more than 30 different species of the agile creatures.

A room with a view

Water's Edge Resort & Spa (860-399-5901 or watersedgeresortandspa.com) on Long Island Sound in Westbrook is all about gorgeous ocean views — and then some. Perfectly landscaped gardens, great green expanses of manicured lawn overlooking the water, a private white-sand beach, restaurants, entertainment, a premium spa … the list does seem to go on and on.

"A Night to Remember," a romantic new getaway package celebrating the 20-acre resort's 30th anniversary, will be available from Nov. 1 through April 30, 2017. Better yet, it will include a resort credit for Dattilo Fine Italian Restaurant, where you can expect to find fresh, creative and bold cuisine with flavors reminiscent of old-world Italy, or The Spa at Water's Edge, where fall spa treatments (available through Nov. 30) include the Pumpkin Scrub and Glow, which uses an aromatic pumpkin scrub to bring out your natural glow, and The Great Pumpkin Massage, which uses pumpkin-scented massage lotion to get the kinks out.

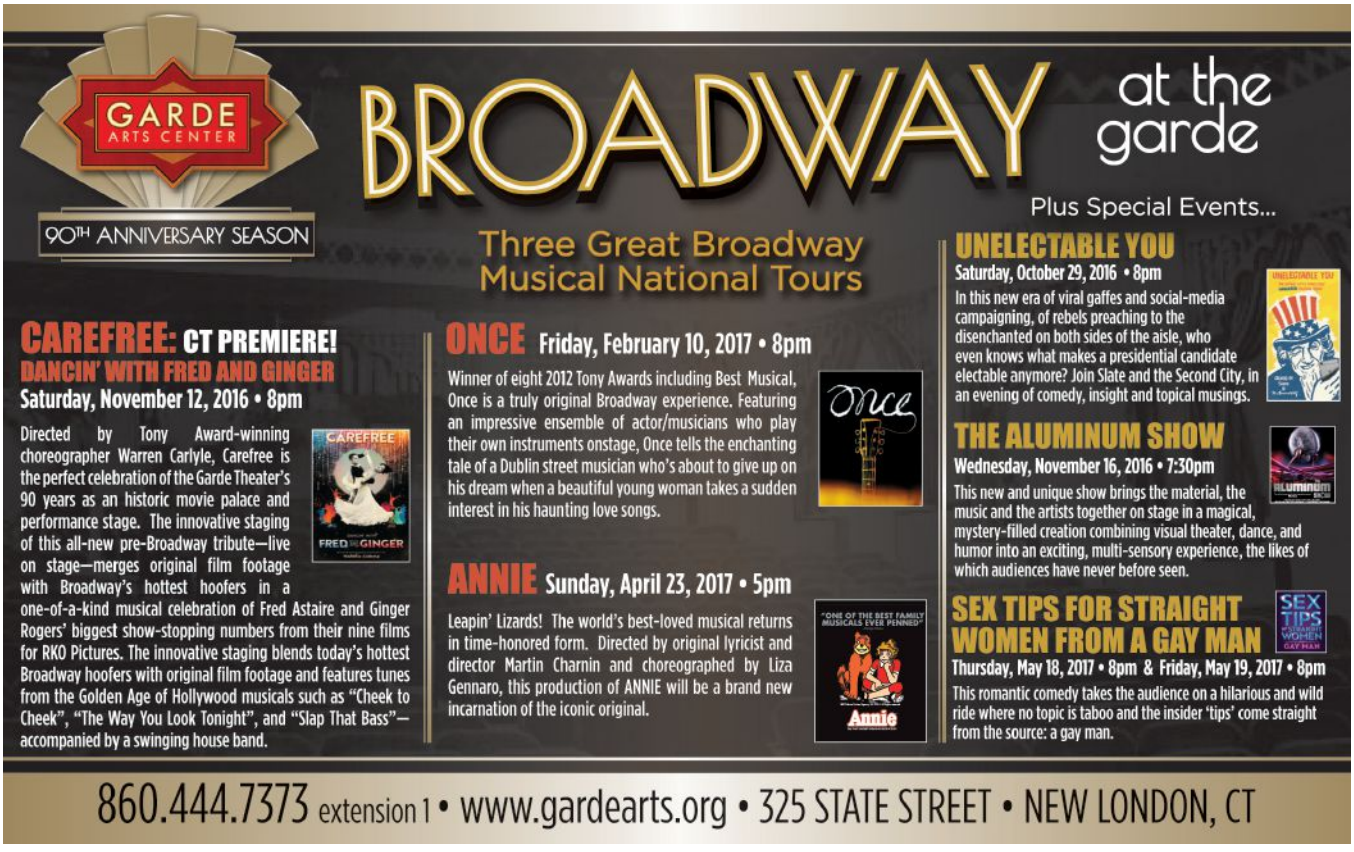
And finally, there's Franco — Machiavelli, that is, head of a New York crime family and star of the resort's Halloween WhoDunnit Murder Mystery dinner buffet and show on Oct. 15.

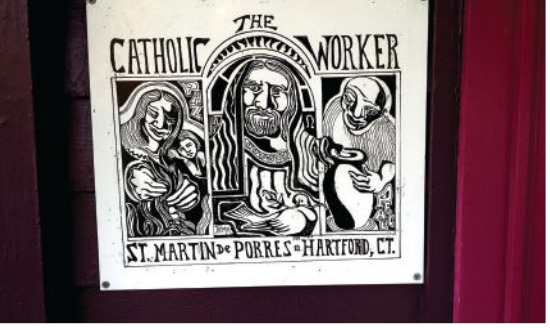
Your palace awaits

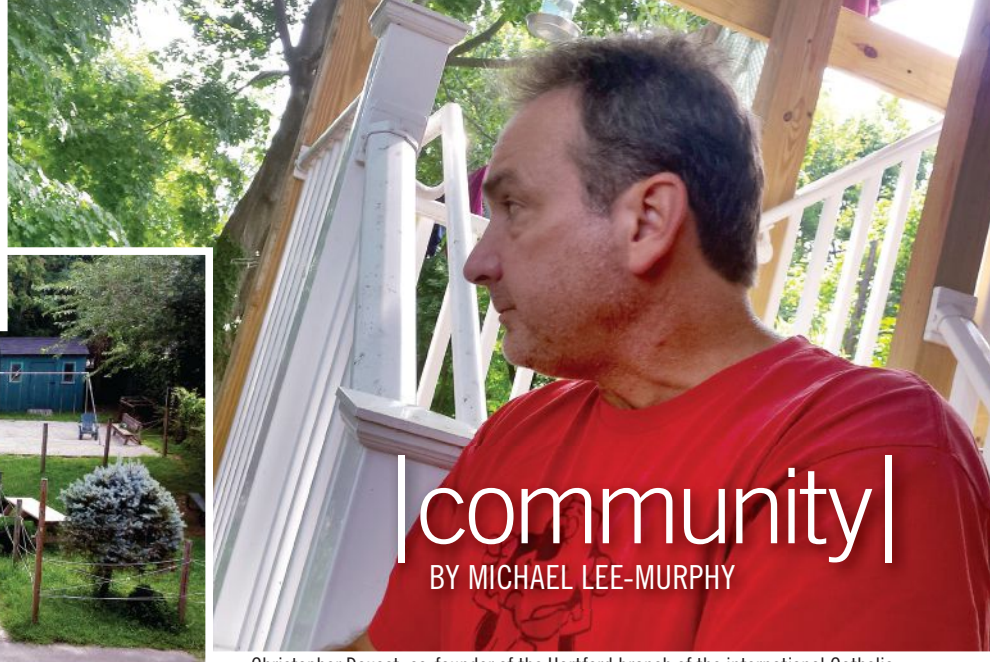
The Garde Theatre, now a part of the nonprofit performing-arts organization known as the **Garde Arts Center**, was built in 1926 during the golden era of motion pictures and vaudeville theatres. Typical of its time, variety acts (music, comedy, acrobats, magic), were interspersed between the showing of feature films, comedy shorts and newsreels. The offerings scheduled for its 90th-anniversary season promise superb acoustics, and the grandeur of the Moroccan-inspired movie palace remain the same.

Up for your consideration: Slate presents *Unelectable You: The Second City's Completely Unbiased Political Revue* on Oct. 29. *Carefree: Dancin' with Fred & Ginger* on Nov. 12 will take you on a modern musical journey through Fred Astaire and Ginger Rogers' singular on-screen partnership. The Eastern Connecticut Symphony Orchestra presents *1001 Nights* on Oct. 22 as its 70th-anniversary season opener. *The Aluminum Show* on Nov. 16, a magical, mystery-filled creation combining visual theater, dance and humor, is the story of one man's incredible journey to a parallel universe — a futuristic planet made entirely of aluminum. Finally, *Classic Albums Live: LED ZEPPELIN II* on Nov. 18 features an A-list roster of musicians performing rock favorites exactly as you remember them.

P.S. Be sure to catch The Garde on the SyFy channel's *Ghost Hunters: Haunting at the Garde* on Oct. 12 at 9 p.m. (Hey, it's been 90 years, there's got to be a ghost!)


GARDE ARTS CENTER
90TH ANNIVERSARY SEASON
BROADWAY at the garde
Plus Special Events...
Three Great Broadway Musical National Tours
CAREFREE: CT PREMIERE!
DANCIN' WITH FRED AND GINGER
Saturday, November 12, 2016 • 8pm
Directed by Tony Award-winning choreographer Warren Carlyle, Carefree is the perfect celebration of the Garde Theater's 90 years as an historic movie palace and performance stage. The innovative staging of this all-new pre-Broadway tribute—live on stage—merges original film footage with Broadway's hottest hoofers in a one-of-a-kind musical celebration of Fred Astaire and Ginger Rogers' biggest show-stopping numbers from their nine films for RKO Pictures. The innovative staging blends today's hottest Broadway hoofers with original film footage and features tunes from the Golden Age of Hollywood musicals such as "Cheek to Cheek", "The Way You Look Tonight", and "Slap That Bass"—accompanied by a swinging house band.
ONCE Friday, February 10, 2017 • 8pm
Winner of eight 2012 Tony Awards including Best Musical, Once is a truly original Broadway experience. Featuring an impressive ensemble of actor/musicians who play their own instruments onstage, Once tells the enchanting tale of a Dublin street musician who's about to give up on his dream when a beautiful young woman takes a sudden interest in his haunting love songs.
ANNIE Sunday, April 23, 2017 • 5pm
Leapin' Lizards! The world's best-loved musical returns in time-honored form. Directed by original lyricist and director Martin Charnin and choreographed by Liza Gennaro, this production of ANNIE will be a brand new incarnation of the iconic original.
UNELECTABLE YOU
Saturday, October 29, 2016 • 8pm
In this new era of viral gaffes and social-media campaigning, of rebels preaching to the disenchanted on both sides of the aisle, who even knows what makes a presidential candidate electable anymore? Join Slate and the Second City, in an evening of comedy, insight and topical musings.
THE ALUMINUM SHOW
Wednesday, November 16, 2016 • 7:30pm
This new and unique show brings the material, the music and the artists together on stage in a magical, mystery-filled creation combining visual theater, dance, and humor into an exciting, multi-sensory experience, the likes of which audiences have never before seen.
SEX TIPS FOR STRAIGHT WOMEN FROM A GAY MAN
Thursday, May 18, 2017 • 8pm & Friday, May 19, 2017 • 8pm
This romantic comedy takes the audience on a hilarious and wild ride where no topic is taboo and the insider 'tips' come straight from the source: a gay man.
860.444.7373 extension 1 • www.gardearts.org • 325 STATE STREET • NEW LONDON, CT





community

BY MICHAEL LEE-MURPHY

Christopher Doucot, co-founder of the Hartford branch of the international Catholic Worker Movement. PHOTOS BY MICHAEL LEE-MURPHY

THE ORGANIZATION: The Hartford Catholic Worker

THE STORY: On a late summer morning, sitting on a front porch in the north end of Hartford, a friendly, graying, 10-year-old pit bull named Riley sniffs at my recorder while I pet his head. Christopher Doucot laughs at the notion that we are supposed to be scared of these dogs. Doucot is not scared of a lot of the things we have been taught to be afraid of: like the north end of Hartford, like being arrested, like living by one's ideals at the expense of financial security.

He has lived here in the Catholic Worker houses on Clark Street with his wife and friends in one of New England's poorest communities for almost 25 years. He raised his two sons here. While the structures are officially known as the St. Martin and St. Brigid houses, the community has come to call them by their unusual and welcoming paint jobs: the purple house and the green house. The Catholic Worker houses are a place where people can come to stay while between homes or jobs, and where children come to do homework, play basketball, fix their bikes and eat hot meals, all free of charge. The Catholic Workers who live there full time offer help navigating state assistance programs and the criminal justice system, or just a bed and a hot shower.

Doucot and his wife Jacqueline bought the purple house, the first of their two houses, in the early 1990s for $10,000. It had been previously abandoned and they fixed it up themselves. Inside in the living room there are black trash bags full of new backpacks, ready for the children of the neighborhood who will soon start school. Doucot estimates he has been arrested some 50 times at various protests. For Doucot and his companions, there is no dissonance between the arrests and the backpacks ready for eager children. He sees both types of acts as being central to his faith.

Doucot's family and his friend Brian Kavanagh are the founders of the Hartford branch of the international Catholic Worker Movement. While small in number, the group is fierce in its dedication to live by the Catholic doctrine known as the Works of Mercy — among them, the call to feed the hungry, clothe the naked, shelter the homeless, visit the imprisoned and instruct the ignorant. During my visit, Sedrick Baxter, 30, stops by to pick up a sandwich and his government assistance check. (Doucot is his representative payee.) Baxter says that without Doucot and the Catholic Workers, he would likely be doing jail time. According to Baxter and Doucot, a judge was in the process of sentencing Baxter after he and a cousin robbed a house in Windsor, when Doucot stood up and shouted his gruff and tender advocacy for Baxter from the back of the courthouse. It worked, and the judge commuted Baxter's sentence.

For Doucot and the Catholic Workers, Baxter's circumstance — like many of those in the north end — is the result of decades-long economic policies that have isolated this neighborhood from the rest of the city and the state. Baxter is black, as are most people in the north end. The current financial struggles of the city of Hartford do not offer much hope for a change anytime soon. For the poor of the north end, the baseball stadium, the insurance companies of downtown and the State Capitol might as well be in a different city. The irony of a state-of-the-art baseball stadium — billed as offering job opportunities to residents of Hartford's poorest neighborhood, but sitting empty and unfinished while the north end is hungry — is not lost on Doucot. "I'd love it if the laid-off teachers and other school employees went and had a baseball game on that field, and just threaten the city to arrest them, and create that juxtaposition: of out-of-work teachers playing ball in a field with children that they once taught," Doucot says.

The Hartford Catholic Workers provide clothes, food and assistance, but Doucot stresses they are not social workers. The people who they help are not clients, but rather friends and neighbors, he says. In the summer, they host a camp for north end children in Voluntown, in New London County. During the school year, children come by the house to do homework and get a hot meal. Doucot's eyes light up when he describes Saturday mornings at the house. "Sometimes we'll have 70 or 80 people here. … A lot of serious basketball is played," Doucot says, before rattling off a list of famous UConn players who have stopped by their backyard, full-size court through the Husky Sport community outreach program. (The rims have been lowered to facilitate dunking.) In addition to shooting hoops, two-time NCAA champion Maya Moore also took out the trash. ("I'm more impressed with the women than the men. They have a sense of humility about them," Doucot adds about the Husky hoop stars.)

For those interested in helping the Hartford Catholic Workers, Doucot says everyone is welcome, but is also explicit about what kind of approach is not needed. "We don't want you to come here and think you're saving anybody, or rescuing anybody, or even serving anybody. You're here to pursue meaningful, authentic relationships," he says. Doucot says the 501(c)(3) organization only receives about 5 percent of its budget from the Archdiocese of Hartford, and does not receive or seek state or federal money. As such, they depend on the tax-deductible donations of those who support the work they do.

hartfordcatholicworker.org

If you have an organization with an event that you'd like us to consider for the Community page, please send the details to mmurphy@connecticutmag.com.

this month

BY MICHAEL LEE-MURPHY OCTOBER 2016

NIGHT FALL

In the great ancient cultures, some of the biggest celebrations were oriented around the change of seasons, and in particular the cycles of the sun and moon. Think Stonehenge in England, Newgrange in Ireland and the pyramids in Egypt. On Oct. 8, people gather in Hartford's Elizabeth Park to tell their story and celebrate the coming of the darker, colder part of the year. Colorful puppets that look like a cross between Mardi Gras costumes and the characters from *Where the Wild Things Are* join local actors at 6 p.m. for this free family event.

NIGHT FALL
OCT. 8 | ELIZABETH PARK | HARTFORD
6 p.m., nightfallhartford.org

| this month | the short list

CHOWDA DOWN

For $15 — or 15 *clams*, some might say — you get to be the judge at the annual **New England Chowdafest**, as it returns to Sherwood Island State Park in Westport on Oct. 2. Sample chowders from 40 chefs from every New England state, and then vote for the best chowder, soup and bisque. This year also features the Italian-themed "Ciao"dafest section, and the Mexican-themed ChowdaMex section. Kids are admitted for $5, and parking is free. The event runs from 11 a.m. to 3 p.m. *chowdafest.org*

ELECTION LAUGHS

Trying to make sense of the presidential election? Is the campaign season making you feel a little unelectable yourself? The online magazine *Slate* and the comedy troupe *Second City* try to at least make you laugh (so you don't cry) with the **Unelectable You** tour, which stops at the Garde Arts Center in New London at 8 p.m. on Oct. 29. With just a few days to go until the election, this event will get you prepared for the farce and/or tragedy of Election Day. Tickets are $38 to $48. *unelectableyou.com*

WILD, WILD WEST

Who can forget the classic John Ford tale of frontier morality with John Wayne and James Stewart, ***The Man Who Shot Liberty Valance***? Undoubtedly one of the greatest Westerns, the film has the feel of a play, with its smart dialogue and tense atmosphere. This month, you get a chance to see the stage version at New Milford's TheatreWorks. Written by Jethro Compton, directed by Richard Pettibone, and based on a short story by Dorothy M. Johnson, the play runs Oct. 1, 2, 7, 8. Tickets are $23. *theatreworks.us*

A LATE LUNCH

Head down to Broadway in New Haven for the monthly **Night Lunch Market**, hosted by Junzi Kitchen, from 3 to 9 p.m. on Oct. 15. The restaurant — started by a team of students from Yale, UConn and Southern Connecticut State University — features distinctly northern Chinese cuisine. Junzi describes the Night Lunch series as "a party series that features chefs and artists from New Haven." Local chefs from around the city are invited to test out their more adventurous fare in a casual street food atmosphere. According to Junzi, "historically, night lunch wagons sold cheap good food after restaurants closed, throughout New England and beyond." *facebook.com/junzikitchen*

MARK HER WORDS

See the high priestess of punk, **Patti Smith**, as she sits down for a "Mark My Words" chat Oct. 13 at 7 p.m. at Hartford's Immanuel Congregational Church on Woodland Street. Smith is promoting her new book *M Train*, her second, more experimental ruminative memoir. Her first, *Just Kids*, chronicled her rise to the punk pantheon and was a runaway bestseller and critical success. Offered by Hartford's Mark Twain House and Museum, the conversation will include Colin McEnroe, host of WNPR's *The Colin McEnroe Show.* Tickets are $25 and include a copy of the book. *marktwainhouse.org*

Comedian, actor, radio personality and *New York Times* bestselling author Adam Carolla will host a live taping of his podcast, *The Adam Carolla Show*, at Foxwoods on Oct. 7. The podcast was launched with only a computer and a microphone from Carolla's home office in 2010. Today it boasts more than 30 million downloads a month. In his recent talk with us, Carolla discussed his upcoming live podcast, shared his complaints about puppies and had some nice things to say regarding presidential hopeful Donald Trump — well, kind of.

At Foxwoods you're doing a live podcast. How does having the audience there influence the podcast?

Doing a podcast in front of a live audience obviously gets me up on my feet and creates a lot more energy. What the audience responds to is the total improv nature of the thing. They're used to seeing stand-up shows that are pre-scripted and pre-rehearsed and this is not that. This is completely improvised. We'll play games like "what can't Adam complain about." People will shout out "puppies" or things like that and I'll figure out a way to complain about it.

What are your complaints about puppies?

I've got a Labrador that's 100 pounds and about 10 months old, so I can do about an hour and a half at this particular point in my life on puppies. The point of the game is you have to yell out something, you have to attempt to stump me. That's never happened. I can always figure out a way to complain about anything no matter how good it is.

What was the most difficult thing you've ever had to complain about?

I did it at a charity event with sort of an old, stodgy, crappy audience. I can't remember if someone said like, "air" or "the number zero." It was something sort of esoteric and I realized it needs to be something like lasagna or puppies or apple pie. It doesn't work when it's something like gravity or light or something like that. That was about the only time I recall it didn't work.

What are some of the differences with this type of show versus doing stand-up?

The stand-up show is kind of about getting your ducks in order and figuring out what material you're going to do, in what order it works. It's more procedural and a little more business. People don't realize that there's a lot more structure to stand-up than they may think. They think it's really free flowing — when you do it right it appears that way. It's like magic when you're doing it right; it seems really effortless and it seems like it's really happening. But there's a lot of repetition and equipment and tricks. Magic is really the illusion of possessing this power. Stand-up is sort of the illusion of a spontaneous conversation, but much like magic it has to be crafted and worked and rehearsed and practiced over and over again. Whereas with the live podcast, when you make somebody disappear, they really do disappear; it really is magic when it's working.

What led you to podcasts?

I got fired from my radio show [on CBS Radio in 2009] and I wanted to stay connected with my listeners, so it made sense. As I was staying connected with my listeners it took off. It's me saying what I like into a microphone, which is kind of the ultimate for me.

LIVE TAPING OF THE ADAM CAROLLA SHOW

OCT. 7 | 8 P.M.

FOXWOODS FOX THEATER, MASHANTUCKET | TICKETS: $46

800-200-2882, foxwoods.com

As a veteran of *The Apprentice*, any thoughts on Trump?

I worked with Trump a little bit; I know Trump a little bit. I said on my radio show in 2008 that he was going to be president in 2016, which is bizarre. I had forgotten all about it. I don't even know why I said it, I was probably making a joke. People always want to know what he's like in real life and I always describe him by saying, "picture Don King but with crazier hair and a broken moral compass."

Great description!

He is who he is. I will say this: when I did *Celebrity Apprentice,* people always said "what about Trump? What a blowhard! What a jackass!" I'd say, "well, yeah, but I will say this: I got to spend time with three of his kids and they adore him and they're super hard working and they're really impressive kids." I'll give him that. You show me a guy whose adult children aren't talking to them and I'll show you somebody I'm not impressed by. Part of my criteria to judge a lot of guys is: How you doing with your kids? Because they're the ones who will know the best. He at least gets a check in that box. That's the one argument I'll make for the man.

| ERIK OFGANG |

The Indies

INDEPENDENT CINEMAS TO SPEND SOME TIME IN THIS OSCAR SEASON

Mansfield Drive-In
PHOTO PROVIDED

BY MICHAEL LEE-MURPHY

Summer is over. The superheroes and blockbuster extravaganzas of the warmer months have gone, and now it's time to get serious. For the determined cinephiles, the fall is Oscar season, when film studios release what they regard as their best films of the year in hopes of landing the highest honors in film. What better place to watch such offerings than in the independent and arthouse cinemas around Connecticut? The rise of the suburban megaplex has cut the market share for independent cinemas. This past summer, Bridgeport's 100-year-old Bijou Theater shut its doors because of financial problems. While the venues are fewer and fewer, there are still several soulful outposts, bringing you the atmosphere you can't get at the multiplex. Here are some of our favorites.

Bantam Cinema

115 Bantam Lake Road, Bantam

This rustic cinema touts itself as the "oldest continuously operated cinema" in the state, having opened in 1927 as The Rivoli, showing silent films. With a new modern projection and sound system installed in 2013, the cinema has two screens and shows new offerings. Occasionally the cinema hosts live "meet the filmmaker" events where directors discuss their films. Who knows? You might run into Daniel Day-Lewis, who lives nearby and delivered a talk about his 2012 film *Lincoln*. *bantamcinema.com*

Cine 4

371 Middletown Ave., New Haven

Somehow New Haven's delightfully no-frills, cash-only cinema on the northern edge of the city has managed to survive the march of the megaplex that felled indie comrade York Square Cinema in 2005. The 45-year-old cinema right off Exit 8 on I-91 has four

Bantam Cinema, circa 1930
PHOTO PROVIDED

Cinestudio
PHOTO PROVIDED

Wear the Moon of Your Special Day

moonglow™ necklaces

Handcrafted, pewter necklaces representing eighteen gently glowing moon phases.

BEST OF CONNECTICUT '16 WINNER

The Bowerbird
— Home of Impulsive Necessities™ —

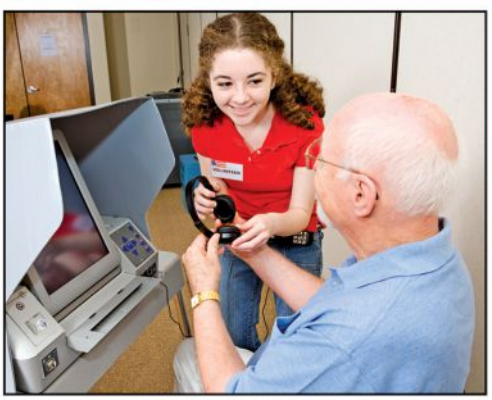
Best of Connecticut® Winner For Best Gift Shop!

Old Lyme Marketplace, Old Lyme, CT 860.434.3562 www.thebowerbird.com

OCTOBER IS RESIDENTS' RIGHT MONTH

MY VOTE MATTERS

NATIONAL CONSUMER VOICE FOR QUALITY LONG-TERM CARE



October is a time for celebration and recognition offering an opportunity for every facility to focus on and celebrate awareness of dignity, respect, and the value of each individual resident. This year's theme is, "My Vote Matters", with the goal of highlighting residents' right to vote and participate in the political process. Consumers receiving long-term services and supports retain their voting rights no matter where they live or what type of care they receive.

Let us all help to empower residents by providing education about their right to vote!

CALL TOLL FREE: 866-388-1888 www.ct.gov.ltcop

Connecticut LTCOP
Long Term Care Ombudsman Program

screens and a comfortable, lived-in feeling. Catch big-name films (if they're good) a few weeks late, as well as smaller-release, critically acclaimed offerings. *203-776-5546*

Cinestudio

300 Summit St., Hartford

Ever wanted to watch a film from the balcony of a 1930s-style filmhouse? You don't have to go to New York. Hartford's Cinestudio was created by Trinity College students in 1970 in an old lecture hall, and has been showing the finest new and classic films ever since, seven nights a week, featuring director showcase festivals and new prints of beloved vintage cinema. Located on the campus of Trinity College, Cinestudio is perhaps the premier cinema for the true film nerd, a throwback to when a visit to the cinema was an *important*, almost glamorous affair. Escape the neon of the big theater — this is how they used to do it. *cinestudio.org*

Strand Theater

165 Main St., Seymour

The people of Seymour loved this old cinema so much, they banded together in 2013 to save it when the town decided not to operate it any longer. Now owned and operated by the Knights of Columbus, the classic marquee on Main Street features pulp classics and double features, Stephen King tribute nights and a vampire film tribute, "Bite Night." The golden era of cinema that has motivated much of Quentin Tarantino's career? It still exists at the Strand. *On Facebook*

Mansfield Drive-In

228 Stafford Road, Mansfield Center

Annoyed at the occasionally cramped seats of an indoor theater? Love the cool fall weather? For another kind of throwback, you can bring your own seating. Park your car at the drive-in theater and listen to the film on your car's radio through the theater's FM broadcast, or sit out in the cool, crisp fall air on your own lawn chairs. Opened in 1954 and managed by Michael Jungden since 1974, films run through Oct. 9. On Sundays, show up early for the flea market and make a day of it. *mansfielddrivein.com*

Madison Arts Cinema

761 Boston Post Road, Madison

A quirky gem on the shoreline, the **Madison Arts Cinema** is a must for cinephiles who want a moviegoing experience that still has some character. Located on the Boston Post Road, the cinema faces the wonderful R.J. Julia bookstore and is nestled among the kinds of local businesses that are rapidly disappearing from Connecticut's main streets. This cinema has been open for more than 100 years, and features independent and foreign films, special programs and has a cafe in which to discuss the current showings. *madisonartcinemas.com*

Halloween Happenings

THESE EVENTS WILL KEEP YOU SPOOKED ALL OCTOBER … AND BEYOND

Nautical Nightmares
COURTESY MYSTIC SEAPORT

New Haven Ghost Walk

Fridays and Saturdays all month long

A town doesn't exist for almost 400 years without developing a few ghosts. From the crypt under the Center Church on the Green, to the rumors of the corpse of Apache warrior Geronimo in the Skull and Bones "tomb," New Haven has its share of creepy history. Explore the ghostly and the ghastly in the Elm City on this walking tour, which lasts 90 minutes and covers less than a mile. $25. *ghostsofnewhaven.com*

Seaside Shadows

Locations in Mystic, New London

We're glad Mystic's tour is hosted by someone described as "sensitive to the other side." Tour guide and bona fide historian of hauntings Courtney McInvale Reardon comes with the proper pedigree to take you through the spiritual realms of downtown Mystic or the town's graveyards. Check online for schedule. *seasideshadows.com*

Trail of Terror

Fridays, Saturdays and Sundays in October
60 North Plains Highway, Wallingford

One of the signature annual Halloween events in Connecticut, Wallingford's Trail of Terror is consistently one of the most popular events in the state. The event has raised over $700,000 for the Wallingford Red Cross over the years, as well as helping a slew of other local groups. $15-$20. *trailofterror.com*

Haunted Isle

Sept. 30-Oct. 29, Fri. & Sat. nights
Shoreline Trolley Museum, East Haven

A lonely trolley carries passengers down the tracks to the gate at the start of a wooded path with many spooky twists and frightful turns. *hauntedisle.org*

Legends of Fear

Sept. 30.-Oct. 30, Fri.-Sun. nights
Fairview Tree Farm, Shelton

Featuring two haunted thrills: the Melon Head Revenge Walking Trail (a terrifying one-mile walk) and the 1.5-mile haunted hayride, with dozens of creatures of the night. Plus, food, soda, hot chocolate and more. *legendsoffear.com*

The Dark Manor

Sept. 30-Oct. 31, Thurs.-Sun. nights
Main Street, Norwich

Two haunted attractions in one: The Manor, which features two floors of special effects and heart-stopping terror; and The Graveyard and Haunted Village, an outdoor attraction with creeps and chainsaw freaks! *darkmanorproductions.com*

Witch's Dungeon

Sept. 30-Oct. 31, Fri.-Sun. nights
Bristol Historical Society, Bristol

The Witch's Dungeon celebrates its 50th season with a larger display than ever before at the Bristol Historical Society, featuring life-size wax figures from classic horror films, as well as movie props and more. *preservehollywood.org*

The Haunted Graveyard

Oct. 2-31, weekends
Lake Compounce, Bristol

Lake Compounce goes from thrills to chills — and scares — with six haunted houses and a graveyard all linked by a labyrinth of scary trails, as well as more than a dozen attractions and rides still operating. *hauntedgraveyard.com*

Nautical Nightmares: The Vampire's Vessel

Oct. 14, 15, 21, 22, 28 and 29
Mystic Seaport

The historic Mystic Seaport becomes the venue for a live drama inspired by Bram Stoker's *Dracula*. In *Nautical Nightmares: The Vampire's Vessel*, famed vampire hunter Van Helsing comes to Connecticut to inspect the schooner *Demeter*. Tickets: adult (ages 18-plus), $25 (member: $21); youth (ages 12-17), $20 (member: $16). *mysticseaport.org*

Ballet Spooktacular

Oct. 15, 16
Katharine Hepburn Cultural Arts Center, Old Saybrook

For kids and their parents, the Ballet Spooktacular at the Katharine Hepburn Cultural Arts Center in Old Saybrook brings some high class to the scary season. The performance has magic spells, a classical score and glow-in-the-dark skeletons, followed by a costume parade and in-theater trick-or-treating. Bring your costumes! $18 adults; $12 for children 12 and under. *katharinehepburntheater.org*

Halloween Hayride

Oct. 21-22, 28-29
Flamig Farm, West Simsbury

Enjoy a tractor-pulled hayride across a haunted farm. Keep an eye out for the Queen of Halloween! *flamigfarm.com*

YEAR-ROUND BONUS
Cushing Center's Brains

Sun., 9:30 a.m.-8 p.m.; Mon.-Fri. 8 a.m.-8 p.m., Sat. 10 a.m.-7 p.m.
Yale University, New Haven

This is not technically a Halloween-themed event, but if approached with a spooky mood, Yale's Cushing Center will give you the creeps just the same. Real brains in jars line the walls. Discover the mystery of neurosurgery! Located in the Harvey Cushing/John Hay Whitney Medical Library, 333 Cedar St., New Haven. Free. *library.medicine.yale.edu/cushingcenter*

| MICHAEL LEE-MURPHY |

At right, from top, Bruno Mars, Carrie Underwood and Kevin Hart. PHOTOS COURTESY OF MOHEGAN SUN

Mohegan Sun Turns 20

THE CASINO MAY NOT BE DRINKING AGE, BUT DON'T LET THAT STOP YOU

BY MICHAEL LEE-MURPHY

There is little doubt the area around Norwich and southeastern Connecticut in general is a very different place than it was before the two major resort casinos opened. The younger of the two, Mohegan Sun is turning 20 this month, and is throwing itself a birthday party. Perhaps as a testament to the growth of the casino as a destination over the last two decades, Mohegan has organized what might be one of the most impressive series of events in its history.

While most of us here in Connecticut generally think of Mohegan Sun as one of "the casinos," President and General Manager Ray Pineault is keen to tout the attractions beyond gaming. Indeed, the fact that the casino's month of 20th anniversary events has no gambling-related events may provide some indication as to what the next 20 years may look like. The casino market in southern New England is without a doubt more crowded than it was when Mohegan Sun opened in 1996. Since then, Twin River Casino in Rhode Island has made the transition from a former greyhound track into a full-fledged casino. This past summer, developers officially broke ground on the Wynn casino just north of Boston, and the MGM casino in Springfield, Massachusetts, is likely to draw customers from northern parts of Connecticut.

As such, Pineault stresses the atmosphere of Mohegan Sun as a seller beyond gaming. "We understand our competitors have hotels, we understand our competitors have the same slot machines we have, but they're not gonna get the same treatment — the once-in-a-lifetime experience," he says. He also hints that the business model for the next 20 years may have to shift into areas other than gaming. According to Pineault, "in the next 20 years we'll rely more on other

non-gaming amenities and attractions, and attract people from further distances, and not be just a purely regional operator."

To assist in that goal, Mohegan Sun is now taking reservations for a brand-new, 400-room hotel, dubbed the Earth Tower. Scheduled to open in November, the hotel will feature "a similar look and feel" to the existing Sky Tower, according to a press release. "The design reflects the Mohegan Tribe's sensitivity to the natural landscape and pays homage to the geological and natural forms present on the property's riverfront site," according to the press release.

For the birthday celebration, heavy hitters like Lynyrd Skynyrd (Oct. 16) and Kiss (Oct. 29) hit the classic rock sweet spot, while Bruno Mars (Oct. 7) and Sia (Oct. 26) conform to younger pop sensibilities. The casino's offerings in the 10,000-seat arena are not limited to music. On Oct. 14, Kevin Hart will host the casino's Comedy All-Star Gala, with sets from Sarah Silverman, Dave Attell and Margaret Cho. For basketball fans, the Boston Celtics will square off against the Charlotte Hornets in the arena on Oct. 8 in a preseason NBA matchup. Connecticut hoops fans will have to choose between regional loyalties in the Celtics, or the University of Connecticut national champions Kemba Walker and Jeremy Lamb, who both play for the Hornets.

ALPACA AVENUE
18th Annual Autumn
Alpacafest
October 8th & 9th • 10am-4pm
• Visit over 50 alpacas
• Spinning demonstrations
• "New" alpaca products for sale
• Exclusive SWF alpaca yarn for sale
• Free admission & refreshments
Fall Tours available by appointment
SOUTHWIND FARMS
223 Morris Town Line Highway, Watertown, CT • 860-274-9001
www.southwindfarms.com Off Rte. 63, 4.5 mi. north of Watertown Center

THE RIDGEFIELD PLAYHOUSE
for movies and the performing arts
Non-profit 501 (c) (3)
80 East Ridge • Ridgefield, CT
203.438.5795 • ridgefieldplayhouse.org
OCTOBER
19 Boney James
21 Patrizio Buanne
22 Paul Reiser
NOVEMBER
12 The Official Blues Brothers™ Revue
13 Jake Shimabukuro
18 David Feherty Off Tour! Wandering Around on His Own
20 Chita Rivera: A Legendary Celebration
DECEMBER
1 Steve Tyrell
3 Band of Merrymakers Ft. Mark McGrath, Lisa Loeb, Sam Hollander, Kevin Griffin & more!
4 The Doo Wop Project
7 Tiempo Libre A Cuban Holiday
9 Christmas with The Celts
10 David Crosby
14 A Darlene Love Christmas: Love for the Holidays

Portrait of an Icon

ANN NYBERG'S LATEST BOOK SHEDS NEW LIGHT ON CONNECTICUT'S KATHARINE HEPBURN

Ann Nyberg is one of Connecticut's most popular news anchors, a veteran journalist who has been with WTNH since 1987. Storytelling is her business, and she is ready to release her second book, *Remembering Katharine Hepburn*, about the legendary actress and one of Connecticut's iconic residents. Nyberg, a founding member of The Katharine Hepburn Center for the Arts in Old Saybrook, compiled tales, pictures and quotes from the late, great actress herself, her friends, fans, family and neighbors into an 85-page book that gives new insight into Hepburn and her life in her shoreline home in Fenwick. Nyberg, who runs the website NetworkConnecticut.com, has her own online show called *Nyberg* and owns a Madison boutique, Annie Mame, recently put on her storytelling hat to explain her book and how she made it a reality.

Explain the book and how you developed it.

Most of it was interviews that I did on top of what I used that had been written about Katharine Hepburn by her brother-in-law, Ellsworth Grant. My work involved interviewing friends, acquaintances, everyday people that knew her in Old Saybrook and [the borough of] Fenwick. You know, she would nearly be 110 now, and still there are new stories that pop up about her. There are so many that have not been told.

How did you decide to write the book?

Globe Pequot came to me about a year ago after publishing my first book, *Slices of Life*. I had just finished my book and I was exhausted. They asked if I could write a book about Katharine Hepburn, and I asked how could I write anything that has not already been said about the most iconic actress of the 20th century? But I had done interviews in the past with people who knew her and knew there were others here in Connecticut, so I decided to say "Yes, I think I can do this."

Where did you start?

I reached out to her great-niece, actress Schuyler Grant, and she had stories to tell. I talked to people who knew Katharine in her Connecticut home, like Old Saybrook resident Viola Tagliatella, who had stories from her family. A police detective from Old Saybrook had been very close to her and talked about things like where she liked to go to pick blueberries and her privacy at Fenwick and made sure her dignity was protected when she died at Fenwick. I talked to Dick Cavett, whom we actually honored at the recent Katharine Hepburn Cultural Arts Center gala in August, who interviewed her on television, and he waxed poetic about her. I knew people from my *In the Company of Legends* show and they had some stories. The then-kids she played tennis with at Fenwick had stories. I accumulated them from people who lived among her and were friends of hers. The ones who knew her not as a movie star but as a Connecticut resident. The people who were part of her real life. That is what I wanted to do as I put it together, get down deeper than what had been written before.

Ann Nyberg
LORA KARAM PHOTOGRAPHY

What are some of the surprises you learned about her as you researched the book?

She was a bold woman, but what comes out, I think, is her sweet side. It is about who she was in Fenwick. It talks about her working in the kitchen and keeping her butter in the cupboard without a thought of it going rancid, how she mothered children, little nuggets like when a young intern spilled blueberries on her sofa and was so upset because of the stain, and Katharine just said "turn the cushion over; no one will ever be able to tell." And then the stories about how thrifty she was. If she was invited to dinner she would tell them to just give her the money they would have spent on her. She was eating at home. I was also surprised how close she stayed to her ex-husband, Luddy Smith. How she took care of him until his death.

I know I expected to read more about her relationship with Spencer Tracy in the book, but there is barely a mention. Was that done on purpose?

This was never meant to be a salacious book or one about her love life, but there are stories from a woman who worked for her when Katharine was performing at Stratford Theater. The two became close and there were stories about how Katharine Hepburn preferred a small cottage to a larger place to stay, how she decorated it, how she ran around to get ready when she knew Spencer was coming for a visit. She was so different when she was with him.

What was most intriguing to you as the story developed?

How fiercely people in Old Saybrook and especially Fenwick protected her. She had such an incredible relationship with the town. It was interesting. I was able to get to people who previously wouldn't talk about her but did share stories with me.

But it seems she wasn't so much part of the community, but rather used Connecticut to perhaps hide from celebrity life. Do you agree?

I think she did hunker down in Fenwick, but she did live among the people she had day-to-day relationships with there. She demanded respect and integrity, but I think she was so guarded because she constantly had people trying to get to her, trying to get into the house, trespassing on her property. It had to be scary sometimes for her. But she loved her time in Connecticut, and I think it is where she

could be the person she was, rather than the celebrity in Hollywood.

Given how private she was, what do you think she would have to say about you snooping into her life?

I have read and heard so much about her and did talk with her on the phone years ago. And this is what I gathered about her over the many years I have studied her: she says "stay away, stay away" but as she says it, she is inviting you in. People said she wouldn't have wanted a theater in her name. I think she would love it. I think there was an insecurity about her. She was so nervous when she did her only interview with Dick Cavett because she knew movies, not television. She didn't show up to the Oscars when she was nominated, and I think it is because she was afraid she was going to lose. She was bold and brash and beautiful, but I think inside there was even more. I think the book shows a bit more about her.

What did her family have to say about the book?

It is not out yet, so they haven't read it, but I am not sure they care. None of them live here and they are so funny about it. But my dad, who is a huge Katharine Hepburn fan, and my sister, who is a discriminating librarian, both liked it.

What were some of the funny stories you unearthed?

She had a driver named Jimmy, and as it is generally known, Katharine Hepburn had no patience. So when they would drive into the city and traffic was slow, she would yell "Pig lane, Jimmy," which meant move into the breakdown lane in order to drive faster. When the police would stop Jimmy for driving in the breakdown lane, they would see her in the back, give him a warning and they would resume driving. And once the coast was clear, he would hear "Pig lane, Jimmy," and off they would go.

What did you get from this project?

I was scared at first, thinking, "This is Katharine Hepburn, and who do I think I am writing about her?" But because I am a storyteller, I was telling other people's stories but got so much joy out of this. I really studied her and feel like I know a lot about her and know nothing about her. I feel a responsibility because this is a four-time Academy Award winner. I wanted to write something that people found joyous. That's what I wanted mine to be. I hope I did. She was complicated and quirky and someone Connecticut should be proud of. She had integrity and she set her own course.

When will the book be available?

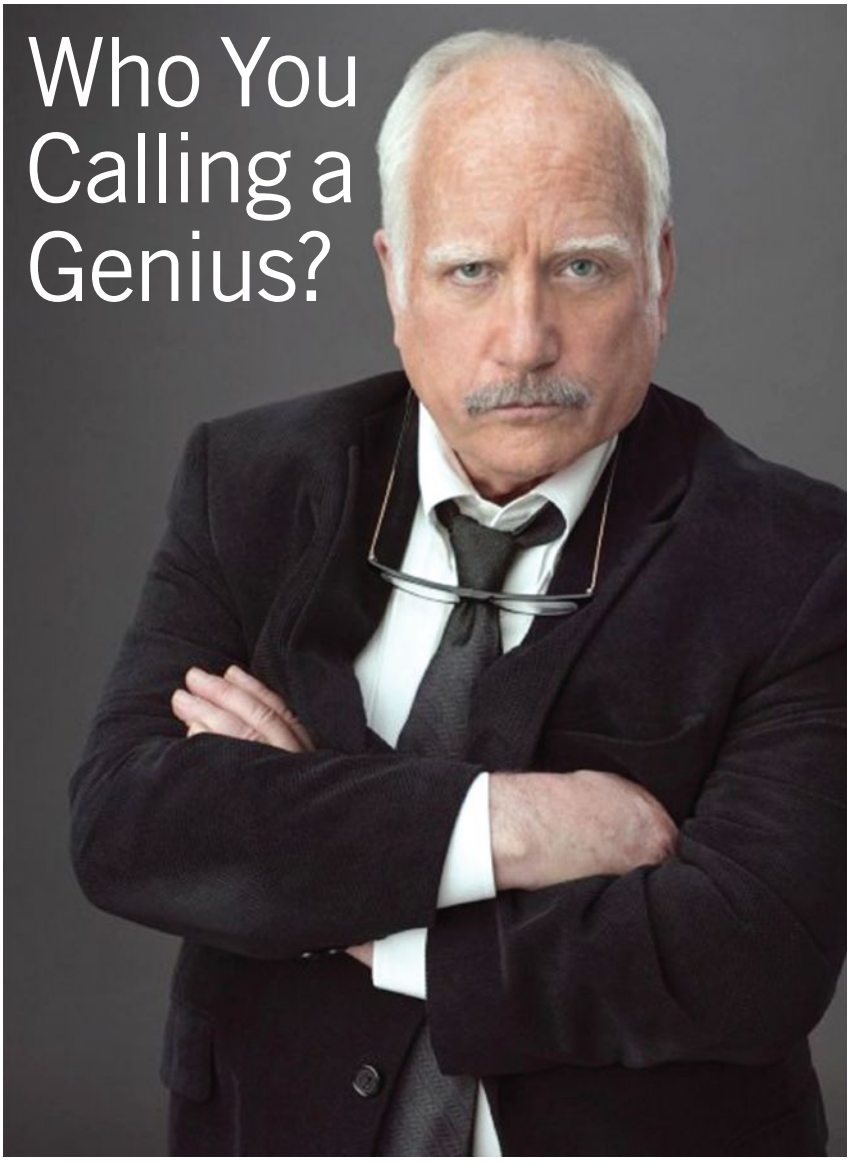
You can get it on Amazon, of course, but we are having a book launch at The Kate in Old Saybrook on Oct. 23. Then there is a book tour that includes several places, including The Savoy in Watch Hill [Rhode Island].

Any more books in your future?

Writing a book is like pushing a boulder up a hill by yourself, someone said once. It is. I do have an idea for a third, maybe a novel, but it will take place in Santorini, Greece. I love that place. It is so romantic and there is such history there.

| MARYELLEN FILLO |

Who You Calling a Genius?



Oscar winner Richard Dreyfuss is known for roles in which you can practically see the wheels in his head in hyper-drive. Think *The Goodbye Girl*, *Close Encounters of the Third Kind* and *Jaws*. But his new role as Albert Einstein takes "smarty pants" to a new level when the actor stars in *Relativity* at Hartford's TheaterWorks this month, which deals with "the human cost of genius" and a little-known, shocking detail about the scientist's personal life.

I asked the actor if he has known any geniuses in his life. (He's been known to give Steven Spielberg that monicker because of what he calls the director's "imagination and attention to detail."

"*Outliers,* the [Malcolm] Gladwell book about genius, poses the question: 'Is there genius or is there 10,000 hours of practice?' and I think I'm of the 10,000-hours-of-practice school," Dreyfuss says. "At the same time, there is undoubtedly genius in the world. Einstein was called a genius during his lifetime because that's what the world thought of him."

Dreyfuss, who turns 69 this month, says in portraying real-life characters in which audiences are already somewhat familiar, the trick is the unexpected. "Drama consists of surprises, and you have to give them something new or something deeper. Your job is to make people sit up in their chairs and pay attention."

And how was he in physics class when he was school? "Terrible," he says with that familiar giggle. "But this [play] isn't going to be useful as a science lesson. It's about one man's character."

theaterworkshartford.org

HE JUST KILLED IN THE ROLE

John Rapson just may be the happiest actor I've talked to in a long time. For the past year he has been touring the country in the Broadway musical *A Gentleman's Guide to Love & Murder,* which originated at Hartford Stage. The show's national tour returns it to the capital city at The Bushnell Oct. 25. Rapson plays the multitude of members of the D'Ysquith family, a rotten bunch of aristocrats who, one-by-one, end up dead at the hands of a charming, down-at-the-heels distant relative as he makes his way to a *Downton Abbey*-size inheritance. "They say roles like this don't come along very often, and I don't know if a role like this *ever* comes along," says the well-rounded Rapson, who doesn't in the least physically resemble the more lithe Jefferson Mays, who received a Tony award nomination in the multiple parts. Because of that disparity, Rapson, whose credits up to now were mostly made up of minor parts in *Les Miserables*, came in to audition for an ensemble part for the tour.

"This piece requires you to use every tool in the comic tool belt," says the Rochester, Mich.-raised Rapson. "Every comedic influence that I care about in my life pops up at least a little bit for me in this show, whether it's Peter Sellers, Buster Keaton or Homer Simpson."

Being funny came out of growing up "being a sort of awkward kid, and making people laugh was a way to make friends."

He says he is excited — and nervous — about coming to Hartford, where the show began. "It's a daunting prospect. Still, I am the most fortunate person in the world. I can't believe I get to do this."

bushnell.org

John Rapson, star of the touring production of *A Gentleman's Guide to Love and Murder.* PHOTO BY JOAN MARCUS

Chris Ghaffari PHOTO BY NICHOLAS BECKETT

YOU SAW HIM HERE FIRST

You knew Chris Ghaffari had something special when Darko Tresnjak cast him in Hartford Stage's *Romeo and Juliet* while he was still in his third year at the Yale School of Drama. He made for a charismatic and heartbreaking Romeo (and with a strong jaw, camera-ready for his Hollywood close-up). After graduation in May he landed the role of the frisky (and naked) bellboy in Joe Orton's *What the Butler Saw* at the Westport Country Playhouse, and now the 27-year-old actor is strategizing on his next steps.

"The million-dollar question is how do you craft a career after Yale," says the Greenwich-raised Ghaffari when I caught up with him at the playhouse before the run ended.

"I think all my classmates are either in New York or will be soon," he says. And he is too, based in Brooklyn for now, making the rounds, helped by a manager and agent at William Morris.

With so much TV and film work being done in the city and the ability to audition on tape in work that is being done anywhere, it's less of an either/or decision regarding being in New York or L.A.

"People [coming out of school] are more bi-coastal now," he says. "The next year or so I'll be stationed in New York and trying to make a dent here."

Says Tresnjak in casting him in *Romeo and Juliet*: "There was something special about Chris: an extraordinary speaking voice which is not to be underestimated in playing Shakespeare, handsome, of course, and a sense of being decent, appealing and lovable. I also felt that I better get him now."

CATCH THE NEW YORK EXPRESS

Productions that began in Connecticut will be popping up all over New York this season, and I'm not just talking about Hartford Stage's Broadway-bound musical *Anastasia.* There's Paula Vogel and Rebecca Taichman's *Indecent*, which had its premiere at Yale Rep last fall before opening off-Broadway this spring and is now poised for a Broadway run — theater pending. There's Carlo Goldoni's *A Servant of Two Masters*, staged by Christopher Bayes and starring Steven Epp, heading to Brooklyn's Theatre for a New Audience starting in November. An earlier production of the play with Epp and featuring some of the same actors premiered at the Rep in 2010 and it was gut-busting funny.

And then there's Irving Berlin's *Holiday Inn*, which bowed two years ago at Goodspeed Opera House in East Haddam, and opens Oct. 6 at Roundabout Theatre Company's Studio 54. (Words I never thought would be next to each other: Irving Berlin and Studio 54.) After the Goodspeed run, the show moved to the 12,000-seat outdoor MUNI theater in St. Louis.

"We had a great run at Goodspeed — honing it, refining it and making it feel fresher," says Chad Hodge, co-writer of the musical's book, as well as writer of the TV series *Wayward Pines,* the upcoming series *Good Behavior* (starring *Downton Abbey*'s Michelle Dockery) and the new movie *The Darkest Minds*. "I'm not sure whether my [Hollywood] friends totally understand what I'm actually doing working on a Broadway musical, but they're thrilled anyway."

And what upcoming world premieres in Connecticut's 2016-17 season have the greatest buzz for a possible future life? If I were you, I'd be sure to see Sarah Ruhl's *Scenes from Court Life: or the whipping boy and his prince* at the Rep; Steve Martin's *Meteor Shower* and the musical *Table* at Long Wharf Theatre; and the play *Queens for a Year,* written by T.D. Mitchell (TV's *Army Wives*) at Hartford Stage. And who knows? There may still be life in a revised *Camelot* at Westport Country Playhouse. It doesn't hurt that Robert Sean Leonard stars as King Arthur.

Frank Rizzo has covered the arts-entertainment scene in Connecticut since the '70s, including 33 years writing for The Hartford Courant. Email him at FrRiz@aol.com. Follow him on Twitter @ShowRiz.

CT FARM FRESH™
EXPRESS, LLC

Order Local Food From Farms On Line

ALL YEAR!

We bring the farmer's market and more to your door!

That's right! Order local, fresh produce, meat, fish, poutry, milk, cream, butter, artisan cheese and more from local farms ON LINE and we will deliver right to your door each and every Thursday.
Try us and get $10.00 off your first order!
Use Code: CTMAG$10 at Check Out

CTFarmFreshStore.com

Orders Taken Friday–Tuesday AM
Receive on Thursday

EVERY WEEK :: ALL YEAR LONG!
SAVE TIME, EAT RIGHT, BUY LOCAL

WITH KEVIN HUNT

Beware of These Scams

Greetings, fellow scam victims; you know who you are. In the latest study by the Federal Trade Commission, an estimated 11 percent of American adults — 25.6 million consumers — have lost money to scam artists.

The many shades of deception include fake lotteries, illegal marketing calls, phony charity solicitations, fake inheritance notices, utility imposters, friends-in-distress schemes (also known as the Grandparent Scam) and the most often-reported scam in Connecticut — threatening calls from Internal Revenue Service imposters.

Here are scams to watch, as well as actions to take to avoid becoming a victim:

Face-To-Face

The Impersonator: If someone claiming to represent Eversource knocks on your door (or calls) and demands payment for an alleged overdue bill, threatens shutting off your electricity or tries to sell discounted power, it's either a scam or an unscrupulous third-party power supplier trying to get you to switch suppliers.

Eversource never solicits door-to-door and almost never makes unsolicited phone calls.

Action: 1. Do not provide any account information to anyone who calls, emails or shows up in person. 2. If you believe you've been contacted by a phony Eversource representative, call the utility at 800-286-2000.

The Traveling Paver/Contractor: Beware of anyone who shows up at your home offering to pave or seal your driveway, perform cut-rate home improvements or quick repairs following a storm. What to look for: Scammers often travel in unmarked vehicles, offer bargain prices linked to leftover materials from previous jobs, and use door-to-door sales tactics.

Action: 1. Never hire a contractor without checking if he or she is registered with the state Department of Consumer Protection. (Go to elicense.ct.gov.) 2. For paving work, get a signed and dated contract. If you change your mind, you have three days to cancel the project after the signing.

Credit Card Cloning: People who allow someone else to swipe their credit card — such as at a restaurant or retailer — when making a purchase are vulnerable to cloning, or skimming. As part of the scheme, the person with your card runs it through a small electronic device with a scanning slot. In seconds, the device has copied the information on the card's magnetic strip. Earlier this year, security cameras at a Clinton convenience store showed two men making hundreds of dollars in purchases after cloning the credit card of someone from Greater Hartford.

Action: Whenever possible, use a credit card with new smart-chip technology. Using encryption, these chips make duplicating credit cards nearly impossible.

The Targeted Con

The Faux Life-Threatening Illness: James Cicarella, 33, of Madison, was charged by local police this summer with scamming an elderly woman out of $578,466 in 2013-14 by claiming he had preleukemia. Police allege that Cicarella — with previous arrests for burglary, larceny, credit card theft and probation violation — used the money to buy a home and other personal items.

Action: More than 90 percent of elder abuse is committed by family members, according to the National Council on Aging. If it's not a family member: Look for unusual activity in the victim's bank account or credit card. Watch for signs such as confusion or fear.

By Phone

IRS Imposter: Still the king of all scams. More than 1 million Americans have been targeted in this scam that demands instant payment for money owed, with victims' losses at more than $29 million since late 2013. (Tax preparers, beware of a related scam with a "phishing" email from apparent tax software providers looking for sensitive client information.)

THINKSTOCK/ISTOCK/AMANALANG

Action: The real IRS does not call to demand immediate payment or threaten to notify police or deport family members. If you receive an IRS scam call, notify the Treasury Inspector General for Tax Administration by filling out an online form (bit.ly/1ClYZbP) or by calling 800-366-4484; or call the IRS at 800-829-1040.

Via the Internet

The Network Digital Copy Machine: Protect your computers, but don't forget to protect your copiers. Once connected to a network, a copier's miniature hard drive — with everything printed, scanned, copied, faxed or emailed — becomes vulnerable. A home copier connected directly to a computer minimizes risk, but business owners should take precautions.

Action: For leased copiers, says the Connecticut Better Business Bureau, erase the hard drive before returning the machine. Ask for assistance from a professional, because deleting the copier's firmware, too, could make the machine unusable.

Profile of a Scam Victim

Lottery Scam: Single, likely high school education, reported annual income less than $50,000.

Investment Scam: Male, some college education, reported annual income $50,000 or more.

Prescription Drug/Identity Theft: Single female, less likely to have attended college, reported annual income less than $50,000.

Source: Better Business Bureau

Send your consumer complaints, concerns and tips to CONNsumer@connecticutmag.com.

Exclusively for you … we will carefully craft every detail of your new custom carpet to deliver the uncompromised quality and style you deserve.

Get started with an in-store or in-home consultation and take advantage of our exceptional customer service to our unparalleled custom installation.

Choose from our extensive selection of distinctive, luxury manufacturers of carpet for the most discerning clientele of the high-end style residential market.

Designers, Architects, Home Stagers and other design professionals please inquire about our new 'Trade Program'. Also, mention this ad to receive a special discount!

Northeast Carpet & Flooring | 280 Danbury Road | New Milford, CT 06776

860-354-2600 | www.northeastcarpet.com | rebecca@northeastcarpet.com

Sacred Heart Academy

STRONG VALUES . STRONG ACADEMICS . STRONG LEADERSHIP

Impelled by Christ's Love

We Create a Culture of Excellence

OPEN HOUSE
Sunday, Oct. 16 from 1 to 3 p.m.

ENTRANCE EXAM
Saturday, Nov. 5 from 8 a.m. to Noon

265 Benham Street, Hamden CT | 203.288.2309 | **sacredhearthamden.org**

The Public Benefit of Connecticut's Private Schools: $931 million-plus per year

by Douglas J. Lyons, Ed.D.
Executive Director, Connecticut Association of Independent Schools

Private schools have a long and proud history serving children and families in Connecticut. Dozens of our schools have celebrated centennial anniversaries and are deeply respected and appreciated in the communities in which they reside. Our fellowship includes the second oldest pre-collegiate institution in America, the Hopkins School in New Haven, which opened in 1660, 41 years before the founding of Yale.

Although our schools have a proven track record in their local neighborhoods, Connecticut's general population may not be fully aware of the many wide-ranging benefits provided to the public by the presence of private schools.

First, there is the stunning net cost savings to Connecticut taxpayers. According to a June 2015 U.S. Census Bureau report on per-pupil spending in 2013, Connecticut (at $16,631) ranked fifth behind New York ($19,818), Alaska ($18,175), the District of Columbia ($17,953) and New Jersey ($17,572).

The Connecticut Department of Education maintains a database of students who qualify for a free public school education but whose families choose a non-public alternative. The 2015 Nonpublic Enrollment Report (which does not include home-schooled children) identifies approximately 56,000 Connecticut residents attending private schools.

Here's the math: 56,000 students times $16,631 equals an ANNUAL savings to CT taxpayers of over $931 million.

That figure does not include the significant capital costs (new school buildings, annual operating costs in those buildings, playing fields, equipment, etc.) that would be incurred by taxpayers if the state were to assume responsibility for the education of 56,000 additional students.

Private schools in Connecticut receive taxpayer support in only two areas: transportation to school ($3.4 million) and support for school nurses ($3 million).

Tax savings is merely one benefit. Among other advantages, private schools:

Are good neighbors

Connecticut's independent schools routinely offer their facilities to nonprofit organizations, municipalities and civic groups. Our campuses are safe, well-maintained places that are often enjoyed by the public. Research done by urban planners proves that the presence of non-public schooling options in a community enhances town property values.

Provide good jobs

Connecticut's private schools employ more than 5,000 people in good jobs, steady jobs, jobs that enable professional and support personnel to live in and to participate in the Connecticut economy. Parents and visitors to our boarding schools stay in local hotels, shop in local stores and eat in local restaurants.

Model civic responsibility

Independent schools offer admission to children whose families can afford the tuition and to those whose families cannot. Our schools are constantly seeking ways to expand financial aid.

In addition, an overwhelming majority of independent schools are committed to robust and intentional community service outreach.

Programs sponsored on multiple campuses include Horizons (designed to boost achievement and nurture a love of learning in young children from low-income families) and Reach Prep (designed to help motivated and talented black and Latino students from underserved communities in Fairfield and Westchester counties and the Bronx gain admission to and thrive in rigorous independent schools). These are two of the dozens of programs currently in place in private schools.

Provide leadership in school programming, defining the criteria for success in 21st-century careers and civic life

Educating "the whole child" remains the central purpose of independent schools. Unencumbered by the curricular demands of federal legislation, independent-school faculties have the freedom to create programs that teach basic (standardized test-measurable) skills and complex, creative competencies simultaneously. Connecticut's independent-school leaders believe (and are supported by research) that higher-level activities, collaborative projects and student-initiated learning tasks are appropriate for all students (not exclusively for those in "gifted" classes) and can be adapted for students with different abilities

Connecticut's independent schools also question the belief that extracurricular experiences are secondary influences in the development of children and adolescents. Athletics, the arts and community service all provide authentic opportunities for practice in 21st-century skills and are requirements in independent schools.

Studies of independent-school graduates in college reveal the broader effects of growing up in an independent-school community. These alumni lead the nation in college graduation rates, graduate-school matriculation, career satisfaction, personal health and fitness, civic involvement and community service.

Isaac Stern, the famous violinist, was once asked how it happened that all professional musicians would play the same correct notes in the same correct order — yet some achieved greatness, while most did not. Stern replied casually, "That's because the important thing is not in the notes but in the silences in between."

Learning to play correct notes in music is an intellectual skill, an achievement of the left brain. Learning to appreciate the phrasing of music, the power and grace of silence, is an emotional skill, an achievement of the right brain. In an era that has elevated standardized test scores as the primary determinant of public school quality, independent schools remain steadfast in their commitment to "the head, the hand and the heart" — believing that anything less is an incomplete, 20th-century education.

INDEPENDENT SCHOOLS
SPECIAL ADVERTISING SECTION

Lauralton Hall

Inspired by the Mercy Tradition, Lauralton Hall empowers young women to pursue their highest potential through lifelong learning, compassionate service, and responsible leadership in a global society. Connecticut's first Catholic College-Prep school for girls, Lauralton Hall was founded in 1905 by the Sisters of Mercy and is renowned throughout New England.

Lauralton Hall offers a rigorous academic experience, with a curriculum that spans World Languages, Humanities, Business, Science, Engineering, Mathematics, Arts and so much more. The school' well-rounded curriculum prepares students for the rigors of college study, with demanding Honors and Advanced Placement classes offered in all academic disciplines.

Faculty and administration are exceptional at Lauralton Hall—dedicated to working together to create a nurturing environment that balances freedom with responsibility, challenging academics with spiritual growth and traditional values with cutting edge curriculum.

"Lauralton gave me more than an amazing education," said a recent graduate. "At Lauralton, I learned right from wrong, how to give back and how to love, care and be kind. Lauralton changed my life."

A Lauralton Hall education empowers women to live life in the 21st century. Here each student will learn to take risks and forge friendships that will last forever. She will be equipped with leadership skills and have an awareness of our global community. She will develop an intellect fit for 21st century learning and a concern, not only for her own well-being, but for the well-being of others. In essence, she will graduate a competent, confident and compassionate young woman empowered for life.

Lauralton Hall will hold its annual Open House for interested students and their parents on Sunday, October 2 from 1-3pm. For more information, please visit www.lauraltonhall.org

Hamden Hall Country Day School

Hamden Hall Country Day School is a nurturing and inclusive community with a dynamic learning environment that promotes academic excellence by understanding each child and fostering their individual growth.

From the school's notable beginnings in 1912 as the nation's fourth country day school to its current standing as a hallmark of excellence, Hamden Hall continues to embrace the spirit of family and community that has defined the campus since its opening days. We care about the kinds of people our graduates become.

- Our **Lower School** offers a vibrant learning environment for PreSchool through Grade 6 students. A balanced, thoughtful curriculum includes world languages, the arts, physical education, cross-curricular studies via our Mystic Seaport Partnership and a science program enhanced by our Bayer Family Science Center.
- Our **Middle School** brings learning to life through real-world, experiential learning projects that spark interest and fully engage students. Leadership and humanitarian skills are developed through various mentoring opportunities and community service projects.
- **Upper School** students are afforded individualized pathways to better learn what fields and subjects interest them. Students are exposed to a wide range of knowledge through traditional academic disciplines (Hamden Hall offers more than 25 AP and post-AP courses) and innovative programming designed to promote critical thinking and self-awareness.

To learn more, visit *www.hamdenhall.org*.

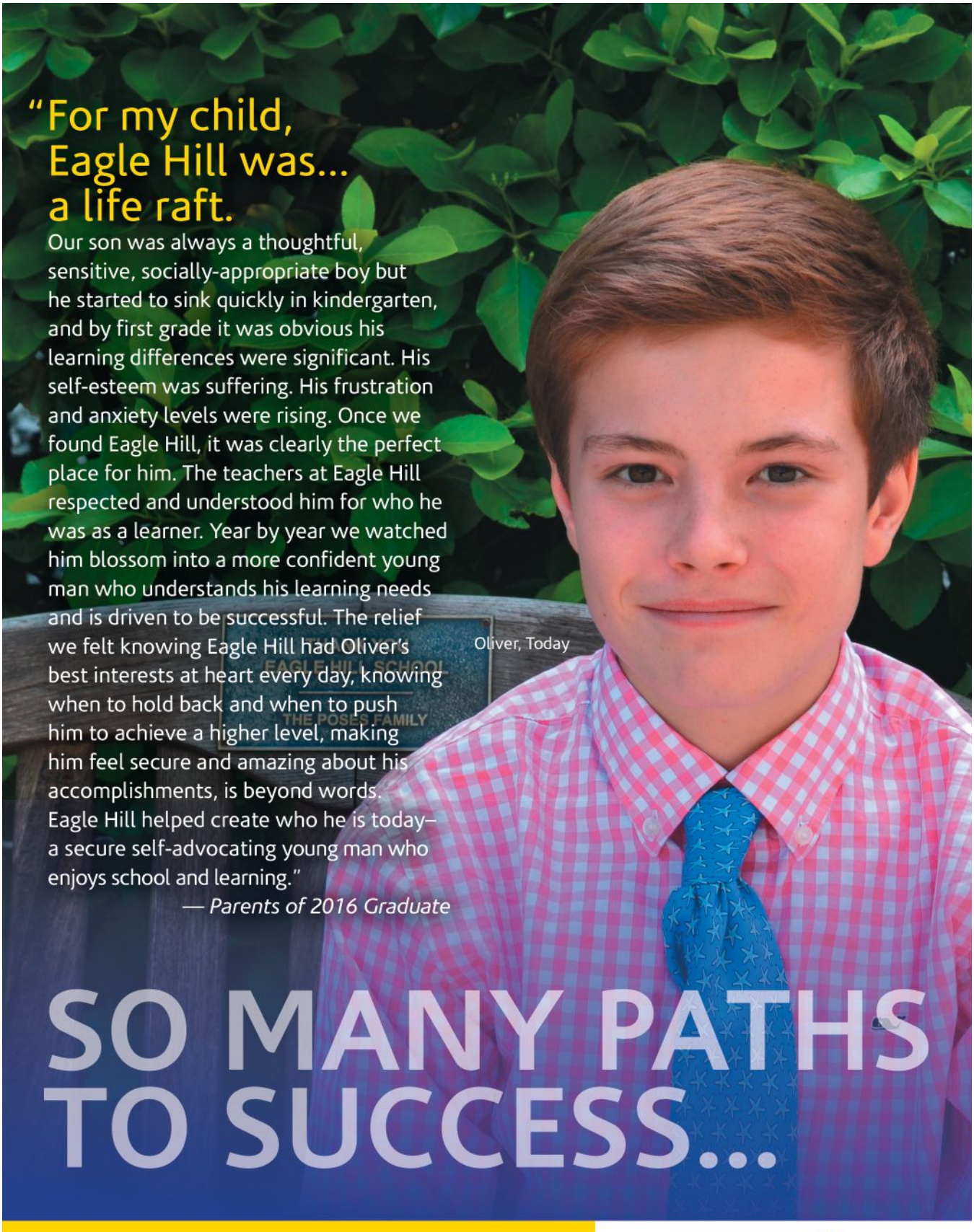
The Hamden Hall Experience

Coffee and Campus Tours — Thursday, Oct. 20 / 9-10:30 a.m. • Thursday, Nov. 17 / 9-10:30 a.m.
Open House — Sunday, Oct. 30 / 1-3 p.m.

HAMDEN HALL COUNTRY DAY SCHOOL

Educating students in PreSchool through Grade 12

1108 Whitney Ave., Hamden, CT. • 203.752.2610 www.hamdenhall.org • Transportation Available


"For my child,
Eagle Hill was...
a life raft.
Our son was always a thoughtful, sensitive, socially-appropriate boy but he started to sink quickly in kindergarten, and by first grade it was obvious his learning differences were significant. His self-esteem was suffering. His frustration and anxiety levels were rising. Once we found Eagle Hill, it was clearly the perfect place for him. The teachers at Eagle Hill respected and understood him for who he was as a learner. Year by year we watched him blossom into a more confident young man who understands his learning needs and is driven to be successful. The relief we felt knowing Eagle Hill had Oliver's best interests at heart every day, knowing when to hold back and when to push him to achieve a higher level, making him feel secure and amazing about his accomplishments, is beyond words. Eagle Hill helped create who he is today– a secure self-advocating young man who enjoys school and learning."
— Parents of 2016 Graduate
Oliver, Today
SO MANY PATHS TO SUCCESS...

EAGLE HILL is an independent school for children ages 5-15 with learning disabilities (e.g., dyslexia, dyscalculia, dysgraphia, ADD/ADHD).

To learn more, visit: www.eaglehillschool.org and click on "Schedule a Visit."

Eagle Hill School

LEARNING. TRANSFORMED.

www.eaglehillschool.org 45 Glenville Road, Greenwich CT

Choate Rosemary Hall

Located in Wallingford, Connecticut, Choate Rosemary Hall is co-educational independent secondary school (grades 9 through postgraduate) integrating 21st century innovation with traditional strengths. As a school, we are dedicated to transformative student experiences, as well as to cultivating a vibrant cohesive community that also celebrates diversity and instills life-long habits of learning, leadership, and service.

Students may choose to immerse themselves in our core academic program, academic teams in mathematics, debate, economics, robotics, and Model U.N., or become involved in one of our six signature programs – Arts Concentration, Science Research, Arabic and Middle Eastern Studies, Capstone, Environmental Immersion, or Study Abroad. Choate provides the opportunity for students to explore existing interests and passions as well as to discover new ones.

In 2012, the School opened the LEED–Platinum Kohler Environmental Center which houses the signature Environmental Immersion Program. In 2015, the School opened the LEED-Gold Cameron and Edward Lanphier Center for Mathematics and Computer Science equipped with an i.d.Lab for students to imagine, invent, dream, and design. The LEED-Gold St. John Hall student center will open in spring 2017 enhancing the student life experience.

To learn more about Choate Rosemary Hall, our residential, academic, and summer enrichment programs, visit *www.choate.edu*

Choate
ROSEMARY HALL
What a place to be...
ACADEMIC Over 300 courses allow you to explore broadly or focus in on a special area of interest.
INVOLVED More than 100 clubs, sports, and activities mean you'll find something you would love to be part of.
INSPIRED Our students come from 37 U.S. states and more than 40 countries across the globe.
INFORMATION SESSION
Friday, October 14
5:00 p.m.
Please R.S.V.P. to
(203) 697-2239
CHOATE
ROSEMARY HALL
333 CHRISTIAN STREET • WALLINGFORD, CT 06492 • WWW.CHOATE.EDU

OPEN HOUSE
October 14 • 5-7pm
November 18 • 9am

The Children's School
Growing Hearts & Minds

Serving children ages 3 to 8
childrensschool.org

Easton Country Day School

660 Morehouse Road, Easton, CT 06612 • 203-268-5530
PRIVATE EDUCATION FOR GRADES
PRE-KINDERGARTEN-12

We nurture caring, responsible, accomplished human beings!

Come and see our small, friendly high school, where the academics fit your individual needs, from tutorial all the way to college credit courses! See how comfortable and personal high school can be!

The Little Phoenix
Our Pre-School & Day Care
203-268-5073

Easton Country Day School does not discriminate on the basis of race, religion, sex or national origin. Easton Country Day School is an equal opportunity institution.

Critical Thinking. Leadership. Collaboration. Resiliency.

FAIRFIELD Country Day SCHOOL
Where Boys Excel

2016 Admission Open House Dates
October 7 | **November 4** | 9-10:30am
November 6 | 1-2:30pm

For additional information please visit **www.fairfieldcountryday.org** or contact Joe Isola, Director of Admissions, at 203-259-2723, ext. 414 or joe.isola@fairfieldcountryday.org

Apply On-line at: **www.fairfieldcountryday.org/Apply**

2970 Bronson Road | Fairfield, CT
203-259-2723 | Grades PK-9

www.fairfieldcountryday.org

DISCOVER

your talents, your friends, your success at The Harvey School

Small School… Big Opportunities… *Endless Possibilities.*

260 Jay Street • Katonah, NY 10536 • 914.232.3161
admissions@harveyschool.org • www.harveyschool.org

A coeducational college preparatory school enrolling students in grades 6–12 for day and in grades 9–12 for five-day boarding.

COME VISIT US AT OUR ADMISSIONS OPEN HOUSE:
SATURDAY, OCTOBER 22 AT 9 A.M.

LEARNING IS CHILD'S PLAY

Research shows greater gains from play-based preschools and kindergarten.
Children learn best through playful, hands-on experiences with natural materials and engaging, caring adults.

NOW ENROLLING:
Parent-Child classes, Pre-K and Kindergarten, and Grades 1 through 8.

Housatonic Valley Waldorf School

40 Dodgingtown Road
Newtown, CT 06470
203.364.1113 • www.waldorfct.org

Accredited by CAIS and AWSNA

RUMSEY HALL SCHOOL

An Independent, Coed, Junior Boarding (5-9) and Day School (K-9)

A Tradition of Effort, Family & Community

201 Romford Road, Washington, CT 06794
860.868.0535 | admiss@rumseyhall.org | www.rumseyhall.org

St. Thomas Aquinas Catholic School

Building Strong Foundations in Faith & Knowledge"

Educating Pre-Kindergarten through Grade 8
www.stasonline.net

St. Thomas Aquinas School community strives for academic excellence in a faith-filled Catholic environment that encourages children to reach their full potential and to become life long learners. By word and example, we teach our students to model

Pre-Kindergarten & Kindergarten

OPEN HOUSE

Sunday, October 23 , 2016 10a.m. to noon

St. Thomas Aquinas Catholic School admits students of any religion, race, color and national or ethnic origin.

1719 Post Road Fairfield, CT 06824
203-255-0556

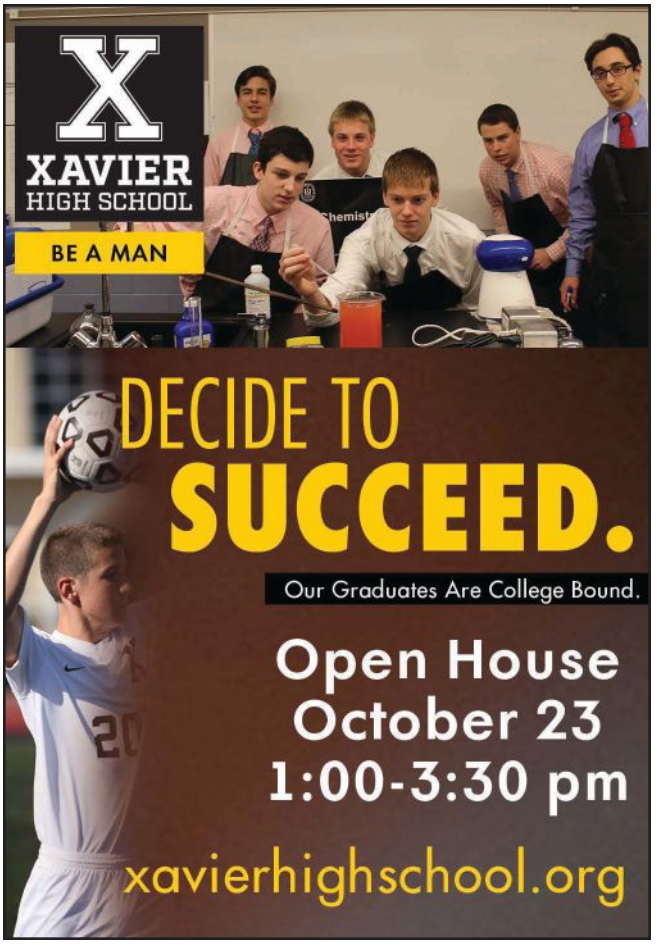
Join us for an Open House!
October 6 and November 7
More info at www.westminster-school.org/oh

Westminster School

Where Excellence *Meets* Opportunity

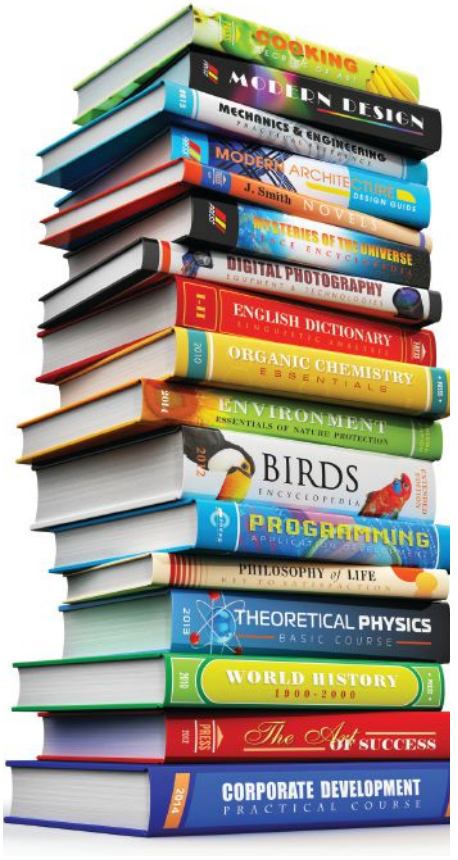
Co-ed | Boarding & Day | Grades 9-12
Simsbury, CT | www.westminster-school.org

Westminster School welcomes students of every race, religion, color, nationality and ethnic origin.


XAVIER
HIGH SCHOOL
BE A MAN
DECIDE TO
SUCCEED.
Our Graduates Are College Bound.
Open House
October 23
1:00-3:30 pm
xavierhighschool.org

SOUTH KENT
SCHOOL
1923
Excellence for BOYS
OPEN HOUSE
Columbus Day
Monday, October 10
www.southkentschool.org
40 Bulls Bridge Road • South Kent, CT 06785 • (860) 927-3539
admissions@southkentschool.org • Grades 9-12 & PG

ST. THOMAS MORE SCHOOL
Your son will succeed.
Financial assistance available for families that qualify.
860.823.3861 ◆ stmct.org
Oakdale, CT ◆ admissions@stmct.org
Developing the hearts, minds and bodies of our boys since 1962.


COOKING
MODERN DESIGN
MECHANICS & ENGINEERING
ARCHITECTURE
DIGITAL PHOTOGRAPHY
ENGLISH DICTIONARY
ORGANIC CHEMISTRY
ENVIRONMENT
BIRDS
PROGRAMMING
PHILOSOPHY of LIFE
THEORETICAL PHYSICS
WORLD HISTORY
The Art of SUCCESS
CORPORATE DEVELOPMENT

Sacred Heart Academy...Celebrating 70 Years of Excellence in Catholic Education

Sacred Heart Academy is an independent, Catholic college preparatory school for young women in grades 9 through 12, located at 265 Benham Street in Hamden. The Academy's distinctive hillside locale with breathtaking views contributes to an atmosphere that is open and conducive to learning in and out of the classroom.

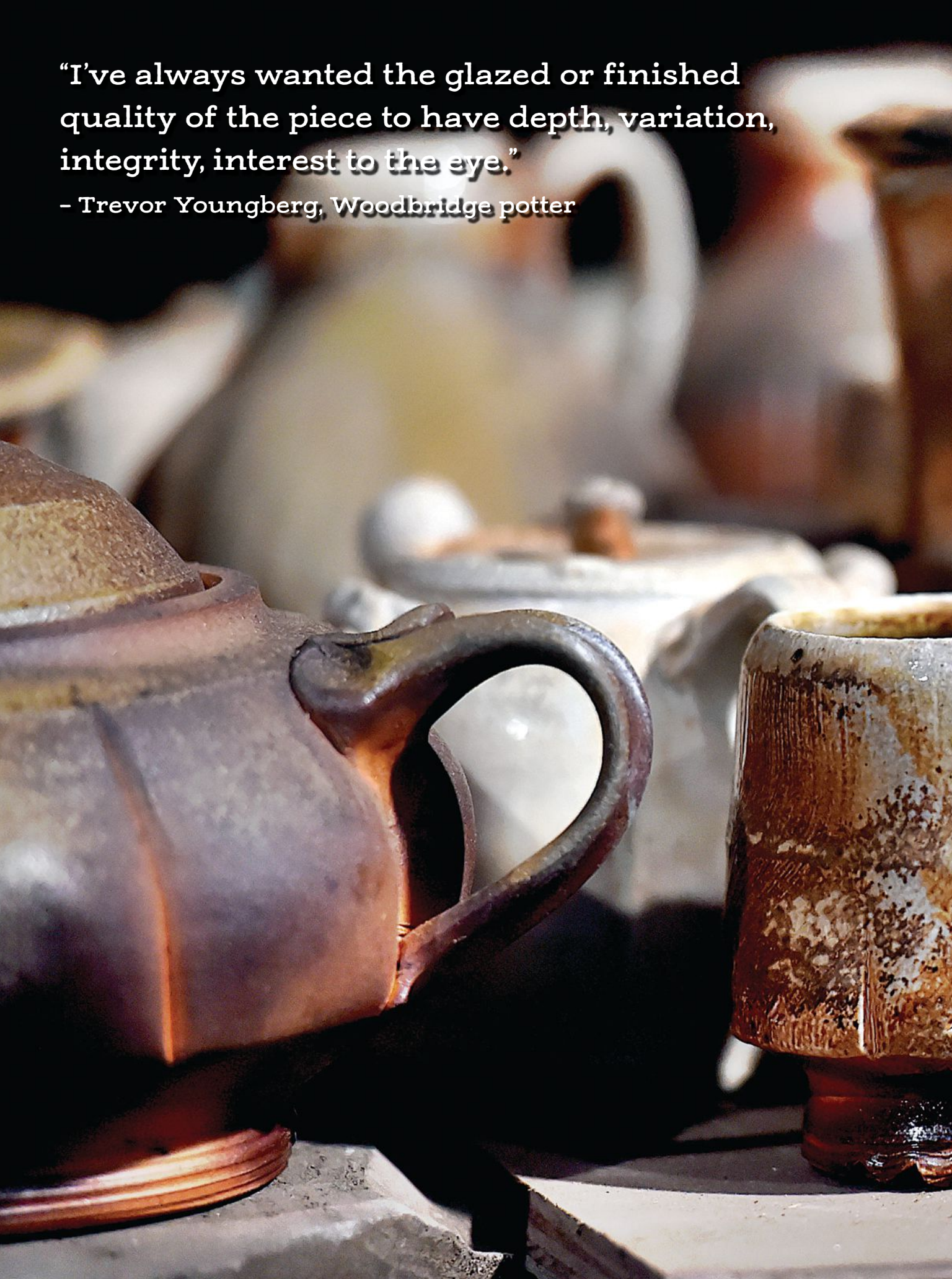
Our faculty members, more than 80% of whom hold one or more masters or doctoral degrees, introduce innovative, collaborative means of learning while students work in groups discussing ideas and developing solutions to problems. Through block scheduling and extensive class time students achieve, and they succeed. We offer 104 courses of which 15 are advanced placement for college credit, with a 9:1 student to teacher ratio, and an average class size of 19 students. Sacred Heart is a place where young women find their strength and learn to lead while discovering their academic abilities and interests.

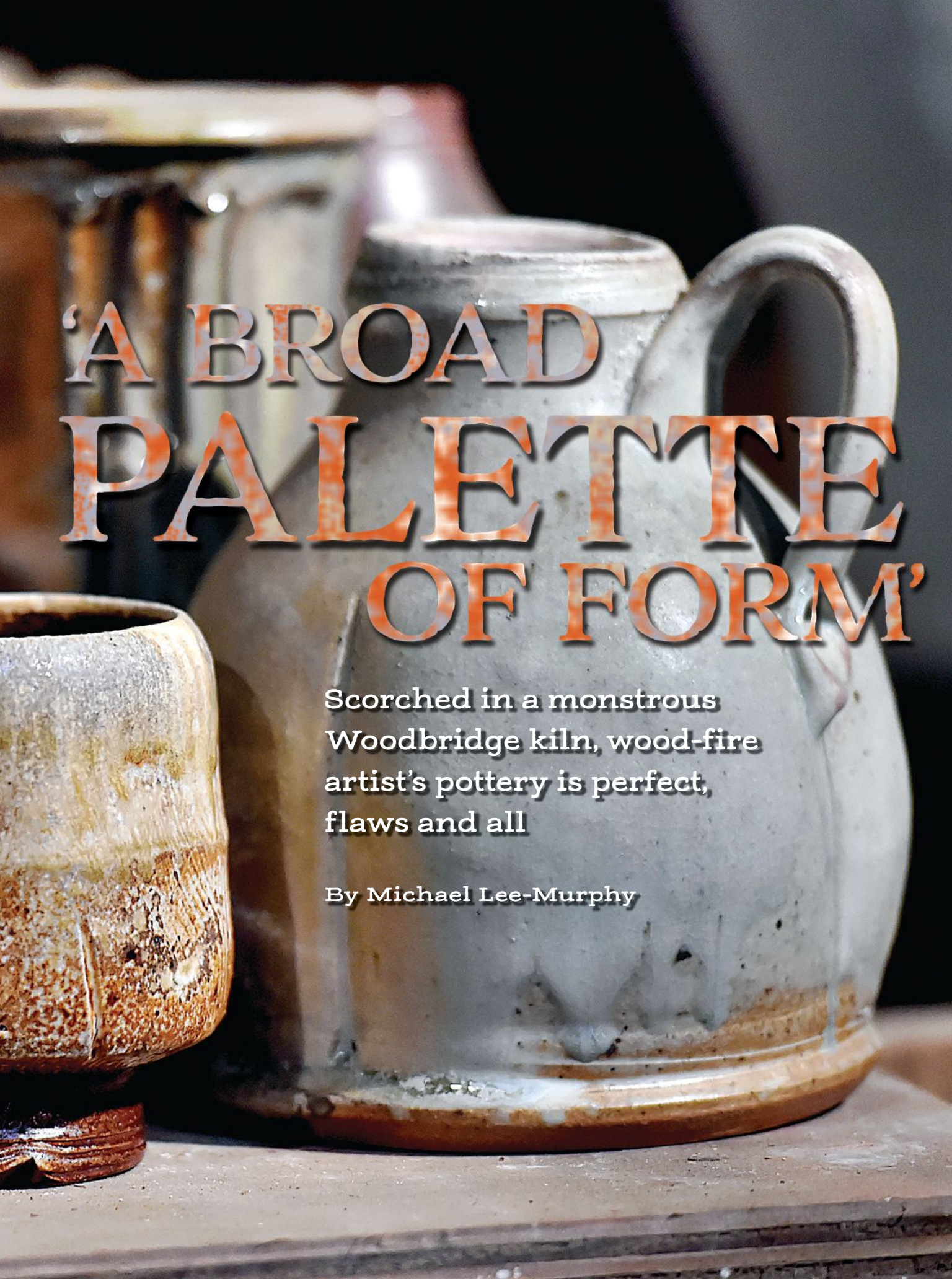
Through participation in 14 varsity sports and 40 clubs, students further explore and develop their interests and appreciate the importance of caring for others. At the legendary Shubert Theatre in New Haven, students act, sing, dance, and work with professional technicians on sound, staging, and lights. Our cutting edge research in state-of-the-art molecular science, chemistry, physics, and biology laboratories has been nationally recognized.

Beyond our strong academic preparation for college, our students recognize the importance of values. They learn to respect the goodness and difference in others and share their talents through community service and participation in service clubs and organizations. 100% of our graduates attend four-year colleges, and emerge dedicated to lifelong learning and to sharing the values learned at Sacred Heart in communities throughout the world. They are articulate communicators and critical thinkers, committed to service.

Sacred Heart Academy welcomes students from more than 80 schools and 60 towns in Connecticut. Transportation as well as need-based and merit-based financial aid is available.

As you plan and prepare for your future, we encourage you to visit Sacred Heart and to spend a day with us. When you meet our caring and inspiring teachers and creative students, you will feel you belong here. To learn more please visit *www.sacredhearthamden.org.*


“I’ve always wanted the glazed or finished quality of the piece to have depth, variation, integrity, interest to the eye.”
– Trevor Youngberg, Woodbridge potter



'A BROAD PALETTE OF FORM'

Scorched in a monstrous Woodbridge kiln, wood-fire artist's pottery is perfect, flaws and all

By Michael Lee-Murphy

On first impression, Trevor Youngberg's house looks like any other in his Woodbridge neighborhood that is somewhere between rural and suburban. There are children's toys strewn about the yard, a few pieces of lawn furniture and an old barn in the back. The property looks like a thousand other homes in the suburbs around New Haven. But first impressions can be deceiving.

Upon meeting Youngberg, the potter who lives here with his wife and two young children, and getting the tour of his property, the typical suburban veneer begins to rapidly fall away. While the barn has the look of enduring centuries of hard work and labor, it is only a few years old. Youngberg built it himself in 2009. Several of the pieces of lawn furniture look as though they have been cut out of a tree, with atypical shapes and textures. The chairs and table have a rough-hewn, unprocessed charm. Youngberg made them, too. And the children's toys? They are perhaps lying abandoned because the children have the luxury of a tree house, modeled after a style of medieval Norwegian structures known as stave churches. Was it built by a boutique custom tree house construction contractor? Not exactly. The children's replica stave church is another work of the mind and hands of Youngberg, a potter, teacher, house builder, metal worker and philosopher. (The last word is this writer's characterization.)

The solar paneled-roof of the barn hides what is perhaps the property's most distinctive feature: a wood-fired, Japanese-style anagama kiln. (Youngberg built it, too.) While he constructs barns and tree houses, does a little metalwork, it is pottery that *really* excites Youngberg. His main creative outlet, the pottery — like the barn, lawn furniture and tree house — has an organic and earthy feel, a humble grace. Youngberg's pieces have the *real* look of the artisan craft style so often imitated by large chain stores trying to tap into the "authentic" aesthetic. It is easy to find mass-produced items passed off as unique items. Youngberg's pieces are the real deal. Because of

Above and inset: JEFFBECKERPHOTO.COM
Right: A tree house made by Trevor Youngberg, modeled after Norwegian stave churches. TREVOR YOUNGBERG

An assortment of Trevor Youngberg's pottery photographed in his Woodbridge studio in July. CATHERINE AVALONE

Professional potter Trevor Youngberg tosses a piece of wood into his kiln at his Woodbridge home in early July. The event requires a 24-hour watch, stoking the fire and adding wood in 10-minute intervals to maintain the required 2,400 degrees in the large stone kiln. CATHERINE AVALONE

the way he built his kiln, each piece of pottery has different coloration. The mechanics of every firing of the kiln means each piece could not have been made at any other time. Every piece is a product of that specific firing, never to be duplicated. Like the tree house which still has chunks of bark on its support beams, and likely would not pass quality control in a tree house factory, his pottery is characterized by the imperfections that give the pieces vitality and soul. The kiln is an extension of himself, and he occasionally uses the first-person plural "we" when referring to it.

It's a process that makes perfect sense when talking to Youngberg. Like his kiln and his pottery, Youngberg's life is the process of experimentation, failure or setback, and ultimately, a non-boastful meditative success. "I've always tried to use time to my advantage, in that I just pace it out, and work hard, and take that broad swath," he says.

In listening to Youngberg describe the barn, kiln and tree house, it's clear he thinks of physical spaces as venues for creativity and self-exploration. It's a lesson he tries to impart to his children. He has a 5-year-old daughter, Lynnea, and a 3-year-old son, Soren. The four-sided shape of the tree house comes with four different views that Youngberg attaches to four corresponding values: the view of the house represents family, the barn represents creativity, the woods represent nature, and the neighbors' house represents the outside world.

Born in northern Minnesota and mostly raised in Connecticut, Youngberg is the son of a United Churches of Christ minister. While he says he mostly tried to chart his own path in terms of religion, he has grown to like the open-mindedness of the UCC. After high school in Woodbridge, Youngberg went back to Minnesota for college, attending Bethel University in St. Paul, where he studied ceramics. Upon graduating he took a job on a small framing crew with friends from college building houses. He eventually moved back to Connecticut to work with a more commercial building crew, and found it less to his liking, more constrained

than the experience he had with his college friends. "It was not my cup of tea," he says. But it was important, he adds, because he learned to build houses, a skill he still uses.

As a young man, Youngberg says he had wanted to move out West, thinking the wild expanses of a place like Colorado would better suit his enterprising, unconstrained spirit. He found the Connecticut suburbs of his childhood and formative years restricting. In suburbia, there was "very little to get excited about," he says. As we inspected his model stave church tree house, he says that in adulthood he decided, rather than move to Colorado, he would stay.

"I decided I would like, kind of, *stand my ground*, and make something interesting out of something that wasn't," he says. Youngberg has had to rely on being able to try, and fail, and try again. He says it was the moment he learned to accept, "without resentment," that making a living as a potter — his true love — might not come to fruition. It was right at this moment of acceptance, he says, that he got the opportunity to work as the potter-in-residence at a Fairfield nursery, working on an electric kiln. Youngberg was making large-scale pottery, creating stone troughs and flower boxes.

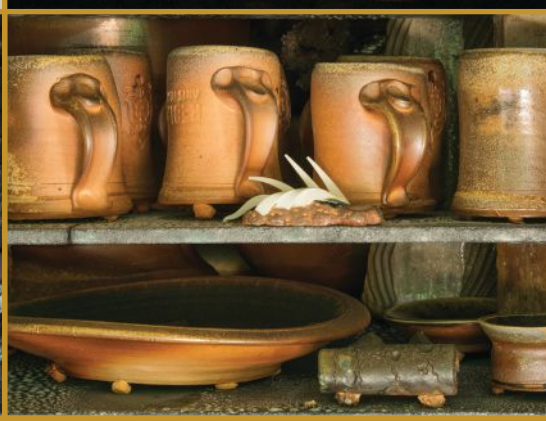
At the Fairfield nursery, Youngberg had reached what many would consider the ultimate success for someone involved in the creative arts: gainful employment, making his art. He says he was very fortunate to find work as a potter, and where he put in his 10,000 hours and perfected his craft on the kiln. But he wasn't fulfilled in the role. It felt rote, and repetitive. But where some might feel complacent and chronically dissatisfied, Youngberg pivoted. He began substitute teaching in the early 2000s. The move changed his life, he says.

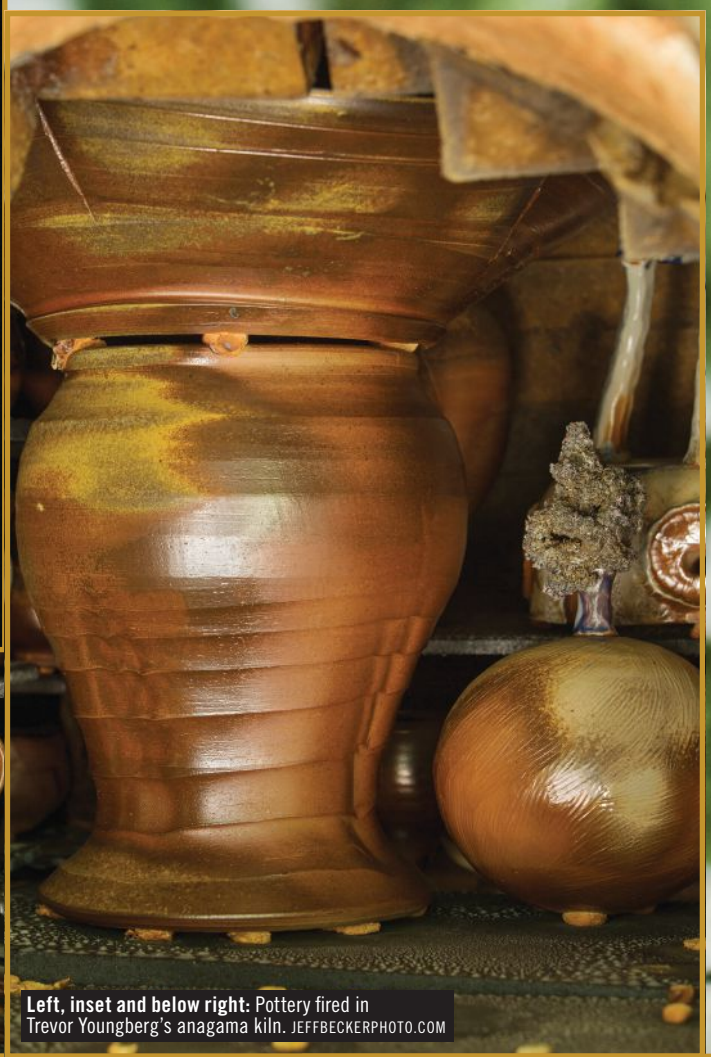
He teaches pottery still, at Trumbull High School. He has taught at a variety of schools, including middle schools in Stamford and Harding High School in Bridgeport. He describes a moment when he asked a class of students how many of them had seen someone shot. They all raised their hands, he says. He found the moment shocking, but says

Trevor Youngberg examines a piece of pottery. Below, Mike Roche, of Somerville, checks the fire in the kiln. JEFFBECKERPHOTO.COM

Potter Mike Roche, of Somerville, Massachusetts, walks into Youngberg's pottery studio. CATHERINE AVALONE

Below: Pottery in Trevor Youngberg's anagama kiln. JEFFBECKERPHOTO.COM





Left, inset and below right: Pottery fired in Trevor Youngberg's anagama kiln. JEFFBECKERPHOTO.COM

Left: Back row, Trevor Youngberg, Mike Roche, of Somerville, and Trumbull blacksmith Nick Moreau; seated from left, Matt Roche, of Milton, Massachusetts, Luke Bolton and Justin Baxter, both of Trumbull. CATHERINE AVALONE

Potter Mike Roche, of Somerville, tosses a piece of wood into the kiln on July 2. CATHERINE AVALONE

THE KILN

Trevor Youngberg's kiln is a Japanese-style anagama kiln, an ancient type originally derived from cutting into a hillside. (Anagama is a Japanese term meaning "cave kiln"). Unlike most kilns, the anagama style has no barriers separating the "firebox" — the burning wood — from the pottery. "It's designed to be in direct contact with the burning flame. … All the ash flies through, and when it gets hot it gets sticky. The ash sticks and we get so hot that the ash actually melts to form a glass on the surface," he says.

This means the glaze is unique to this part of Connecticut, Youngberg says. "This is a wonderful place to be doing wood firing because there are so many trees," he says. "It's a way to naturally put your local imprint on your work. It's our combination of ash and glaze from trees in our area."

There is both a high risk and a high reward to putting one's pottery in this style of kiln. The anagama style is more "violent," according to Youngberg. "There is so much exposure [to flames], and there is so much potential for damage and loss," he says. "But also there's so much potential for amazing stuff."

The kiln requires roughly six cords of wood per firing. The shape of the kiln is the result of a set of fairly precise calculations about the relationship between various spaces in the kiln. The firebox must have a certain distance from the chimney, which must have a certain distance from the pottery in order for the heat to move through the kiln in the correct way.

A unique pattern in the pottery fired in Trevor Youngberg's anagama kiln. JEFFBECKERPHOTO.COM

Above: An array of pottery fired in Youngberg's kiln.
JEFFBECKERPHOTO.COM

Right: Justin Baxter, of Trumbull, and Matt Roche, of Milton, Massachusetts, neatly add wood to the pile for the kiln.
CATHERINE AVALONE

JEFFBECKERPHOTO.COM

he made deeper connections to the students at Harding than in other teaching environments. The poverty and hardship children faced in Bridgeport left his students hungry for the experience of mentorship in his pottery classes there, Youngberg says.

The philosophy of trying and failing and creative problem solving Youngberg has developed over his life plays a massive role in his teaching, he says. Just as he stresses to his own children that failure can be its own success, he teaches his students to experiment. He describes a classroom as a respite from the pressures many teenagers face. "One of the biggest things for me is just embracing that error and just taking that as information," he says of his own learning process.

COMMUNITY SPIRIT

The firings of Youngberg's kiln — the final moment of creation for his work — seem to resemble a party rather than anything like labor. He fires the kiln twice a year, and invites the wider community, along with current and former students, to come to his house for the three-day event. Each firing produces hundreds of pieces of work, which he then sells. Anyone who has helped with gathering the massive amount of wood for the firing, or has helped in any way, is welcome to fire their own work in the kiln. He has one sale a year at his house, where the public is welcome to purchase his work.

His pottery has caught the eye of the interior designers at Eleish Van Breems in Westport, where his work is on display through the fall. The store describes its aesthetic as trying to achieve "natural balance" through design that looks fresh, elegant and simple. For the store's interior designers, Youngberg's pottery drew them in because of its creation process. "The markings of the living potter meet the life of the fire, creating an alchemy of a moment that is rendered indelibly into these incredibly beautiful and fascinating vessels," co-owner and interior designer Edie van Breems says in an email.

Youngberg's life is the product of a long and winding path, of many skills learned. It has allowed him to develop what he calls a "broad palette of form" for his pottery, a description that could just as easily apply to the shape of his life.

"I've always wanted the glazed or finished quality of the piece to have depth, variation, integrity, interest to the eye. And so that's a long path," he says of his pottery. It is a life that has been shaped by gentle pressure applied in certain areas at certain moments, and a calm acceptance at others — but all the while moving, working, pushing. Just like working the pottery wheel he loves.

Youngberg will preview his work and host a meet-and-greet from 6 to 9 p.m. Nov. 4, and he will sell his work from 10 a.m. to 5 p.m. Nov. 5 at his barn at 255 Ansonia Road in Woodbridge. His work is on display throughout the fall at the interior design showcase at Eleish Van Breems in Westport. For more information, and to view pottery, go to trevoryoungberg.com.

The New Brews

State Beer Scene Gets More Sour, Hoppy and Experimental

BY ERIK OFGANG

Two Roads Brewing Co. in Stratford STAN TESS

Craft beer in Connecticut is getting, well, craftier.

There are now more than 40 breweries in the state, nearly 10 times the number of a decade ago. And Connecticut's brewing ranks continue to grow, with more than 20 new breweries expected to open in 2017. These breweries are not just producing a high quantity of beer, but high-quality products, as well.

From sour beers to wild-yeast beers brewed with spontaneous fermentation, and double IPAs with imported hops to farmhouse ales with Connecticut-grown ingredients, state beer is a whole lot more interesting than it was even a few years ago.

Kevin Mardorf, founder of CTBeer.com and beerfests.com, says he's not surprised brewers in Connecticut are producing innovative beers. "These are outside-the-box thinkers to begin with," he says.

This innovation has been driven in part by the state's rapid brewery growth, which has led to a "anything goes" mentality, due in part to consumer demand.

"Every account (bar or liquor store) you walk into now, the first words out of their mouth is 'What's new?'" says Andy Schwartz, brewmaster at Stony Creek Brewery in Branford.

Take a closer look at some of "what's new" and trending in the industry.

SOUR POWER

For OEC Brewing, making beer is something of a mystical process.

The small Oxford brewery specializes in sour beers brewed with techniques inspired by ancient European traditions with some modern flair and technology thrown into the mix.

"Historically all beer was sour; 'clean' beer has only been around 200 years, give or take," says Tony Pellino, assistant brewer at OEC Brewing. "Before that, people didn't know what yeast was and fermentation was magic and it sort of still is magic."

Most beers are fermented with lab-cultured yeast strains selected to produce consistent, predictable flavors, but OEC makes many of its beers with spontaneous fermentation, a process in which wild yeasts in the air are allowed to infect or inoculate a developing beer. These yeasts create unpredictable flavors that can spoil a batch of "normal" beer, which is why generations of brewers have worked hard to keep their brewing equipment sterile and wild-yeast free.

At OEC, they open the window and let these yeasts in.

The most common type of wild yeast is a strain of Brettanomyces known in the beer world as "Brett." This yeast gives beer an earthy, barnyard funk that fans of wild and sour beers crave. OEC's beers are also soured with lactobacillus or another bacteria, then barrel-aged for months or even years. After this labor-intensive process is complete, beers from various barrels are blended in order to accentuate desired flavors. The resulting beers are intriguingly tart and full of unique character. They've also earned high praise in Connecticut and beyond. In August, *Bloomberg Pursuits* declared OEC "North America's most innovative craft brewery."

But OEC isn't the only Connecticut brewery offering innovative sours.

Schwartz and the team at Stony Creek

OEC Brewing in Oxford

offer constantly changing specialty beers in addition to their core lineup of more widely available brews. This includes a draft-only series that has produced beers like Crimsang, a soured double IPA, and a line of nitro beers (ones that have been carbonated using nitrogen).

These beers appeal in particular to the craft beer fanatics who are only "a very small part of any brewery's real operation, especially a brewery of our size. We call them the two percent," Schwartz says. "But they're an incredibly vocal, incredibly knowledgeable, incredibly passionate part of our customer base. They're extremely important. So you've got to keep them happy because they're always wanting something new."

Kent Falls Brewing Co. takes the local philosophy of the craft beer movement a step further: the brewery is located on Camps Road Farm, which has a hopyard and grows other ingredients featured in the brewery's beers. Kent Falls' specialties include sour beers and beers brewed with Brett wild yeast.

"There is definitely an increase in the popularity of sour beers, just like Brett beers," says Barry Labendz, the founder of Kent Falls Brewing Co. "The real driving force is the consumer coming around to ideas about what beer can taste like."

Relic Brewing Co. in Plainville

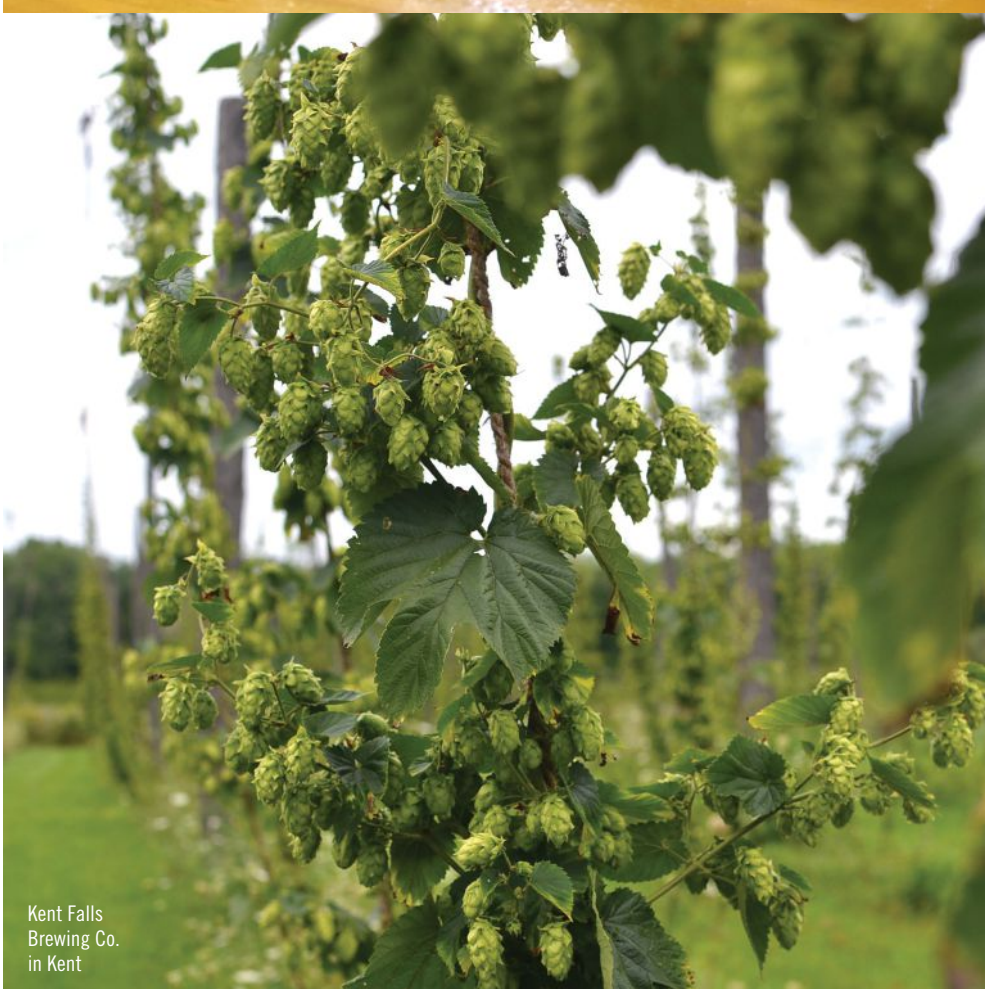
THE SCENE IS HOP-ING

While sour beers and those using wild or wild-style yeasts have increased in popularity, the most popular style in Connecticut by far is the IPA and its more alcoholic offspring, the double IPA.

Mark Sigman, brewer and owner of Plainville-based Relic Brewing Co., says he was told by a distributor that, "If you want to sell beer in this state, and you want to succeed as a business, you can do a couple of other beers, but really you must focus on high-alcohol-content double IPAs."

Though Sigman enjoys brewing and drinking IPAs, he regrets that it's hard to sell non-IPA beers anywhere but from his brewery taproom. "In the taproom environment you can make these less-typical beers. If you did a big run and made bottles, it's tough."

But Connecticut beer drinkers' thirst for hops has helped flood the market with some truly excellent beers. Two Roads Brewing Co. in Stratford's most popular beer is its double IPA Road 2 Ruin. Two Roads also brews the popular Sip of Sunshine IPA for the legendary Vermont brewery Lawson's Finest Liquids. Pioneer Beer Co. of South Windsor brews its beer at Wolcott's Shebeen Brewing Co. and has drawn hundreds of


Kent Falls Brewing Co. in Kent

Two Roads Brewing Co. in Stratford STAN TESS

Stony Creek Brewery in Branford STAN TESS

people for releases of its New England-style IPA, Trailblazer. (Pioneer is building a brewery in South Windsor.)

New England Brewing Co. in Woodbridge produces a variety of intensely sought-after IPAs including G Bot, Coriolis and Fuzzy Baby Ducks. Matt Westfall, head brewer at New England Brewing Co. (who announced in September he would be leaving the brewery to start Counter Weight Brewing Co. in Hamden), says that many Connecticut drinkers are now searching for specific varieties of hops in their beer. "As people get to know a little more about these hop varieties, they kind of determine which ones they don't like."

The double IPA Hobbit Juice is one of the signature beers at Beer'd Brewing Co. in Stonington. It's brewed with Nelson Sauvin hops, a popular and now hard-to-get hop variety from New Zealand. Owner and brewer Aaren Simoncini says, "There is absolutely a demand for beers made with the 'sexy' hops. Throw [hop varieties like] citra, mosaic, Nelson Sauvin and a number of other names on a label and it's almost guaranteed to be an instant hit. This troubles me, though, because you can brew a great centennial, amarillo and nugget pale ale and it might not be considered as good as the exact same beer with a little bit of citra but labeled as 'with citra.'"

Two Roads Brewing Co. in Stratford STAN TESS

BEWARE OF THE WHITE WHALES

In the beer world, a white whale, or just a whale, is a sought-after, hard-to-come-by brew with a limited release. Connecticut beer drinkers seem to be more interested in these beers than ever before. "I've definitely seen an increasing trend of people wanting to get their hands on the hard-to-get beers," says Chris Flynn, co-founder of Connecticut Beer Drinkers, a Facebook discussion group and Twitter account dedicated to all things Connecticut beer. "I think quality of ingredients, new hop varieties, and really great-tasting beer is a big factor in this increase."

6 MUST-TRY CONNECTICUT IPAS & SOURS

HOBBIT JUICE

Beer'd Brewing Co., Stonington
Style: Double IPA

We'd brave the darkest depths of Mordor for this beer. Made with New Zealand Nelson Sauvin hops, this is brewer and owner Aaren Simoncini's favorite beer in his lineup. It's hard to argue with him. The Sauvin hops give the beer a subtle bitterness, which allows you to soak up the aromas the hops provide, creating a beer with crisp fruit, floral and white wine characteristics.

CRIMSANG

Stony Creek Brewery, Branford
Style: Soured Double IPA

A Belgian take on the brewery's Big Cranky Double IPA. Made with fresh blood orange juice and the brewery's house saison yeast strain, this soured beer emerges as an aggressive West Coast IPA with a tart, dry finish that is as refreshing as it is unusual. Part of the brewery's "Flip the Bird" rotating draft-only series, this beer is generally available spring through summer.

New England Brewing Co. in Woodbridge STAN TESS

However, the passion for these hard-to-find beers can sometimes get a little intense.

"While I see the merit behind the white whale syndrome, at the end of the day, it's all just beer," Simoncini, from Beer'd, says. "Limited releases and highly sought-after beers bring a lot of funny reactions out of the fans. Everything from animosity to irrational behavior can be found when it comes to these events. I subscribe to the

WAYMAKER

Kent Falls Brewing Co., Kent
Style: Brett IPA

This IPA fermented with undomesticated Brettanomyces yeast creates fruity, tropical flavors, against a backdrop of funk and earthy barnyard notes. It's an excellent beer-drinker's beer and a great example of several styles coming together seamlessly in a glass.

CORIOLIS

New England Brewing Co., Woodbridge
Style: Double IPA

There are plenty of excellent options when it comes to great IPAs from New England Brewing Co. G Bot and Fuzzy Baby Ducks are both standouts, as is the more widely available Sea Hag. However, after trying all four at once during a recent tasting, Coriolis was the highlight. Made, like Hobbit Juice, with Nelson Sauvin hops, this beer has big, fruity flavors and lots of hops, but isn't overpowering in its bitterness. Now available in limited-release cans, this beer is worth seeking out. | ERIK OFGANG |

TEMPUS

OEC Brewing Co., Oxford
Style: Sour

In reality this one-of-a-kind beer is made from three different beers, all barrel aged and then blended together. The result is an in-your-face sour that has intense tartness and some subtle earthiness that all blends together in a refreshing wine-like beer. Each blend of Tempus is designed to be different from the last, but still recognizable as Tempus. Every blend so far has been delicious.

TROPICALE IPA

Relic Brewing Co., Plainville
Style: IPA

This IPA is made with orange blossom honey and a blend of aromatic, citrusy hops. The result is a relatively light IPA with a distinct, but not over-the-top, flavor of honey that makes this beer intriguing, refreshing and perfect for easy-drinking evenings.

'they'll make more' thought process, and while we're so flattered anytime someone waits in line, or takes a day off, or goes above and beyond in any way to get our beer, those who can't shouldn't be upset, because there are plenty of comparable or even better beers out there that you may end up getting your hands on, and we always plan to make more."

Westfall, from New England Brewing Co., says the beer he's most proud of brewing isn't Fuzzy Baby Ducks, which disappears from kegs hours after it appears on draft, or G Bot, which many liquor stores never bring out of the backroom and only sell to regulars. It's two of the brewery's more widely available beers: Sea Hag IPA and 668 Neighbor of the Beast, both of which are fairly widely distributed in the state. Westfall says he loves the passion for the IPAs, but says in the future, "Hopefully we'll see a little more interest in traditional lagers and some more drinkable beers as well."

Fresh Batch (of Breweries)

Here are some of the dozens of new breweries that have either recently opened or are scheduled to open in the next year or so.

BY ERIK OFGANG

Newly Opened

Fat Orange Cat Brew Co., East Hampton

860-881-8045, fatorangecatbrewco.com

This small farmhouse brewery burst on the scene with a distinct flair in August. First there's the name, inspired by the memory of the late "brewmaster" Billy, an adorable if pleasantly plump orange cat belonging to the owners. Then there's the beer itself, which includes Surfside 6 Pale Ale, Advanced 57 Double IPA, Quadrille Belgian Quad and the brewery's most popular so far, Jalapeno Jack Cream Ale, made with real Connecticut-grown jalapeños. "We cut out all of the pepper that gives off heat and only use the flavorful part. It is labor intensive but so worth it for us," says Sheila Mullen, who owns the brewery with husband and brewer Mike Klucznik. The final element that sets this brewery apart is its brewery space: a country-chic barn on Klucznik and Mullen's farm with exposed wood beams and garage doors that give it an indoor-outdoor feel. It's also pretty rustic and low key. The bathroom guests use is in Klucznik and Mullen's house, the taproom will only be open through December and in the summer there's no AC. "If it's crazy hot, we crank the fan, play Bob Marley radio all afternoon and flow with it," Mullen says.

Hog River Brewing Co., Hartford

hogriverbrewing.com

Hog River Brewing Co. opened in August with an eye-catching, sleek industrial brewery and taproom modeled on taprooms in places like Denver and Asheville, North Carolina. "We want folks to come here and feel like they are in their second home," says brewer Ben Braddock, who previously served stints as brewer at both Thomas Hooker Brewing Co. and Willimantic Brewing Co. "We're not looking to be a late-night hangout. We're family friendly, and want everyone to feel like family when they walk through the door." Braddock, who owns the brewery along with his wife, Joy, says the beers offered "will run the gamut, from German classics, like a Kolsch-style ale, to IPAs to stouts to barrel-aged beers. I like being able to brew across all styles and offer something new on tap for our customers as often as we can."

Fat Orange Cat Brew Co. in East Hampton

Hanging Hills Brewing Co., Hartford

860-263-7033, hanginghillsbrewery.com

Opened in July, Hanging Hills Brewing Co. is a 7,700-square-foot facility with a 1,200-square-foot tasting room. "While our building sits in a light-industrial neighborhood of Hartford, we designed our tasting room to be a welcome respite," says Joseph Ploof, co-founder and one of the brewers. "The best way to describe it is to say it looks like a very well-appointed shelter on the Appalachian Trail." The brewery offers five flagship beers in addition to a variety of seasonals and one-offs. The flagships include an IPA called IOPA ("inspired by the Oregon IPAs I was accustomed to drinking in Portland," Ploof says), an ESB "Rayn Man" ("It is nuanced and balanced"), and a Golden Rye "Twain" (It "takes a style most folks have walked away from and added ahtanum dry hops and a truly dry malt bill").

Forest City Brewing, Middletown

860-788-2138, forestcitybrewing.com

Since his brewery opened in April, owner and brewer Chris Coughlin says three beers have emerged as fan favorites. "We brew an IPA called Stargazer that

Even though Connecticut beer drinking has gotten more diverse, craft styles that are not hoppy, such as sours, still attract a primarily niche audience. That's just fine with the team at OEC.

"Sour is not for everybody," Pellino says. "We don't have plans of being a super-big-production brewery. We don't produce that much liquid. We sell 95 percent of it out of the tasting room itself and we're comfortable with that. Eventually we hope to add some hours to the tasting room, but we're pretty happy where we are."

And right now most Connecticut beer drinkers are pretty happy with things, as well.

Erik Ofgang is the author of Buzzed: Beers, Booze, & Coffee Brews — Where to Enjoy the Best Craft Beverages in New England. *He is always happy to talk craft beer with other enthusiasts. Email him at eofgang@connecticutmag.com or on Twitter @erikofgang.*

features a strong aroma and dank, juicy flavors," he says. "We have a Ginger Saison, which features fresh ginger root. We also have an American-English IPA, which is very balanced, has a nice malt profile and includes Simcoe hops."

As for the tasting room itself, it is open and relaxed. "We feature artwork from a local artist on the walls. From the bar, customers can see the entire brewery, from the boil kettle to the fermenters," Coughlin says.

Hog River Brewing Co. in Hartford ALICIA MILLANE IMAGING

ASPETUCK BREW LAB, BRIDGEPORT

203-540-5555, aspetuckbrewlab.com

This brewery owned by husband-and-wife team Peter and Tara Cowles, of Fairfield, opened in December and has quickly become a popular spot in its Black Rock neighborhood of Bridgeport. Boasting a "scientific approach" to brewing, it offers a range of IPAs and Belgian farmhouse ales, American pale ales and blonde ales, as well as experimental and seasonal offerings, some of which defy style. The brewery's signature beer so far is the beer.I.am IPA, featuring New Zealand and American hops with a pilsner malt base.

NO WORRIES BREWING CO., HAMDEN

203-691-6662, noworriesbeer.com

Since No Worries Brewing Co. opened last November, co-owner Kevin Mark says four beers have emerged as customer favorites. The Hakuna Matata ("A blonde ale at its heart, Hakuna Matata is twisted up with apple wood and cherry wood, adding a distinctly unique, slightly sweet flavor," Mark says), Boned IPA ("a bright and citrusy IPA" that may "convert those non-IPA folks"), Say it Loud ("a great American brown ale full of flavor, having roasty and biscuit malts blended with mildly sweet honey and caramel malts"), and the I'm Gonna Get Some Satisfaction DIPA ("a double IPA with a unique and juicy profile"). The brewery itself boasts a 2,400-square-foot taproom with a large and open layout, wooden bar, farmhouse tables, and — you guessed it — a laid-back, problem-free philosophy.

Aspetuck Brew Lab in Bridgeport

BREWERY LEGITIMUS, NEW HARTFORD

brewerylegitimus.com

This brewery was scheduled to open right after *Connecticut Magazine* went to press. Head brewer Chris Sayer, who owns the brewery with his wife Christina, previously worked as a sales representative for Harpoon Brewery and Brewery Ommegang. At Brewery Legitimus he says the focus will be "American and Belgian ales. We brew IPAs, pale ales and stouts along with witbiers, saisons and Belgian strong ales, to name a few." He adds, "Our witbier, Legit Wit, has been one of our most popular among our taste testers." The industrial brewing space has warm, personal touches like a retro 1950s-era, bright green wrap-around couch for lounging.

Local art will be displayed on the walls on a rotating basis, and the Sayers will encourage guests to patronize other local businesses by making the takeout menus from nearby restaurants available.

30 MILE BREWING CO., OLD SAYBROOK

30milebrewingco.com

This brewery was opened by Luke Maynard and David Prather in May. It features beers like Baby Fight Club (a citra-hopped American IPA) and Totes Blonde (a Belgian blonde ale with notes of orange and honey with a creamy white head), and rotating offerings like Summer Don-Na (an easy-drinking American pale ale with great citrus notes) and Farmhouse Funk (an earthy, spicy and tart Belgian farmhouse-style saison). In September, the brewery announced it would donate 100 percent of the sales from one of its most popular beers, Baby Fight Club, to the Duke Cancer Institute in Durham, North Carolina. Baby Fight Club will be re-named Jenny's Fight Club in honor of brewer Devon Landry's childhood friend, Jennifer Lynn Brusa.

FAIRFIELD CRAFT ALES, STRATFORD

203-296-2530, fairfieldcraftales.com

Fairfield Craft Ales features music-inspired beers and opened over the summer with the slogan "rhythm and brews." Stratford's second brewery is not nearly as big as its first, Two Roads Brewing Co., the largest brewery in the state, but it has an intriguing lineup of beers with fun, song-inspired names. I'm looking forward to trying the Unchained pale ale, Dixie Chicken (honey barbecue ale with cherrywood smoke, honey and chili peppers), Live & Let Rye IPA and the Turn! Turn! Turn! saison with lime. A Twist and Stout is also rumored to be in the works.

COMING SOON

(breweries hoping to open within the next year)

CONNECTICUT VALLEY BREWING CO./PIONEER BEER CO., SOUTH WINDSOR

ctvalleybrewing.com

You know you are doing something right when even before you've opened your physical brewery, your beer has a cult following. That's the case with Connecticut Valley Brewing Co., which owns the beer brand Pioneer Beer Co. Pioneer products are contract-brewed at Shebeen Brewing Co. in Wolcott. One of Pioneer's beers, Trailblazer, a New England-style IPA, is among the most sought after in Connecticut. When the beer is released, hundreds of people wait in line outside Shebeen for a chance to purchase it. During the last release, more than 200 cases sold out in about three hours. "It's cool to see people have all the positive comments about it," owner Steve Palauskas says.

Fox Farm Brewery in Salem

Construction of the brewery itself recently began in South Windsor. Palauskas hopes to be open by around the new year. It will be a 15,000-square-foot facility with a large tasting area. The plan is to continue brewing highly prized IPAs, but also to branch out to other styles such as lagers, stouts and pilsners. "We don't want to corner ourselves on IPAs; we want to be able to brew everything and anything," Palauskas says.

NOBLE JAY BREWING, NIANTIC

noblejaybrew.com

Noble Jay Brewing, expected to open in 2017, will specialize in craft lagers, which use a different yeast than lagers and take longer to brew. "Our flagship beers will all be lagers," says Jesse Baldwin, the brewery's director of sales and marketing. They will include Mo Pilsner (a higher-ABV American pilsner), Fatty Boom Boom (a lagered Baltic porter), and The Harder They Come (an amarillo-hopped Imperial India pale lager).

At the brewery itself there will be a tap designated as "The Noble Tap." Each month the brewery will partner with a local charity to which 10 percent of the proceeds from that tap that month will be donated.

As far as food, Baldwin says, "We plan on teaming with local Niantic restaurants such as La Belle Aurore and Haylon's Market to provide farm-to-brewery and other prepared food to enjoy in the tasting room with a tall glass of craft lager."

FOX FARM BREWERY, SALEM

foxfarmbeer.com

Fox Farm Brewery has a show-stopping brewing space within a converted 1960s Dairy Barn on an idyllic farm in Salem. Zack Adams, owner and brewer, says he hopes to open by the end of the year and will feature hoppy beers as well as some spontaneous-fermentation projects using farm-grown berries. "Hop-forward styles are some of our favorites, and we'll certainly be brewing many interpretations of pale ale and IPA," Adams says. "We also love dry, slightly tart farmhouse ales and have an opportunity to brew and feature those styles in a very appropriate setting. On a more limited basis, spontaneous fermentations and the use of Salem-grown ingredients will give many of our beers a truly unique connection to our location."

LABYRINTH BREWING CO., MANCHESTER

labyrinthbrewingcompany.com

The team behind this brewery, which is looking at a spring 2017 opening in a building in Manchester's historic district that is more than 100 years old, has taken an unusual approach to developing its portfolio of beers. "We've assembled a tasting panel of beer drinkers with diverse backgrounds to help us determine which of our recipes will go to market when LBC opens its doors," says Adam Delaura, co-owner of the brewery. "This panel consists of BJCP [Beer Judge Certification Program] judges, professional brewers, home brewers, beer-ingredient suppliers, bloggers, gastropub owners, bar managers and 'average Joe' craft beer enthusiasts. In order for us to consider putting one of our brews in front of our customers, it needs to be a unanimous win with the tasting panel."

As of press time, LBC was still looking for more qualified beer drinkers to join the panel.

ARMADA BREWING, HAMDEN

armadabeer.com

Armada Brewing's owner and brewmaster John Kraszewski hopes to have his new brewery up and running in Hamden at some point in 2017. He has a 3,700-square-foot warehouse property picked out that will host a 600-square-foot taproom. "The brewery's initial launch will consist of our Neptune's Dagger Pale Ale, Cursed King IPA, Ghost of Atlantis dry-hopped saison, and Night's Executioner Oatmeal Stout. "From here the plan is to launch a new beer every month, building the fleet larger," Kraszewski says.

VOTE FOR YOUR FAVORITE RESTAURANTS!

VALENAPHOTO/ISTOCK/THINKSTOCK

2017 READER RESTAURANT SURVEY

Visit connecticutmag.com/restaurantsurvey or fill out this printed ballot to cast your vote for your favorite Connecticut restaurants. The results will appear in our January 2017 issue.

Mail printed ballots to **Restaurant Survey, Connecticut Magazine, 100 Gando Drive, New Haven, CT 06513**. Original ballots only — no photocopies will be accepted. Ballots must be entered or received by November 1, 2016.

■ name_____ ■ email_____

■ **Best Restaurant for Overall Excellence**
name _____
town _____

■ **Best New Restaurant** *(opened within last year)*
name _____
town _____

■ **Best American**
name _____
town _____

■ **Best French**
name _____
town _____

■ **Best Italian**
name _____
town _____

■ **Best Chinese**
name _____
town _____

■ **Best Japanese**
name _____
town _____

■ **Best Thai**
name _____
town _____

■ **Best Vietnamese**
name _____
town _____

■ **Best Korean**
name _____
town _____

■ **Best Sushi**
name _____
town _____

■ **Best Mexican**
name _____
town _____

■ **Best Latin American**
name _____
town _____

■ **Best Indian**
name _____
town _____

■ **Best Middle Eastern**
name _____
town _____

■ **Best Seafood**
name _____
town _____

■ **Best Vegetarian/Vegan**
name _____
town _____

■ **Best Steak**
name _____
town _____

■ **Best Barbecue**
name _____
town _____

■ **Best Burgers**
name _____
town _____

■ **Best Pub Grub**
name _____
town _____

■ **Best Bistro**
name _____
town _____

■ **Best Road Food**
name _____
town _____

■ **Best Food Truck**
name _____
town _____

■ **Best Romantic Dining**
name _____
town _____

■ **Best Outdoor Dining**
name _____
town _____

■ **Best Deli**
name _____
town _____

■ **Best Breakfast**
name _____
town _____

■ **Best Brunch**
name _____
town _____

■ **Best Lunch**
name _____
town _____

■ **Best Appetizers**
name _____
town _____

■ **Best Desserts**
name _____
town _____

■ **Best Cocktails**
name _____
town _____

■ **Best Wine Selection**
name _____
town _____

■ **Best Value**
name _____
town _____

■ **Best Hidden Gem**
name _____
town _____

■ **Best BYOB**
name _____
town _____

■ **Best Cheap Eats**
name _____
town _____

■ **Best Fries**
name _____
town _____

■ **Best Grilled Cheese**
name _____
town _____

■ **Best Mac and Cheese**
name _____
town _____

■ **Best Meatballs**
name _____
town _____

■ **Best Beer Bar**
name _____
town _____

■ **Best Chili**
name _____
town _____

■ **Best Pizza**
name _____
town _____

■ **Best Hot Dogs**
name _____
town _____

■ **Best Fried Chicken**
name _____
town _____

■ **Best Chicken Wings**
name _____
town _____

Goodness is in

Good Food • Good People • Good Life

Come Share with us

Connecticut's Original Independently Owned Natural & Organic Marketplace!

Good Food for Entertaining

Chef Carol is incredibly passionate about good food. You can taste it in each dish she artfully crafts using the best ingredients New Morning has to offer (local when in season): the freshest organic produce; meats, eggs and cheeses from humanely pastured animals and sustainably harvested seafood. This season spend more precious time with friends and family by letting us do the cooking! Whether you choose the inspiring appetizers, incredible side dishes, scrumptious freshly baked desserts or a fully catered meal displayed on your own platters, we've got you covered. Special diets? We're the experts. Now, that's something you can feel good about!

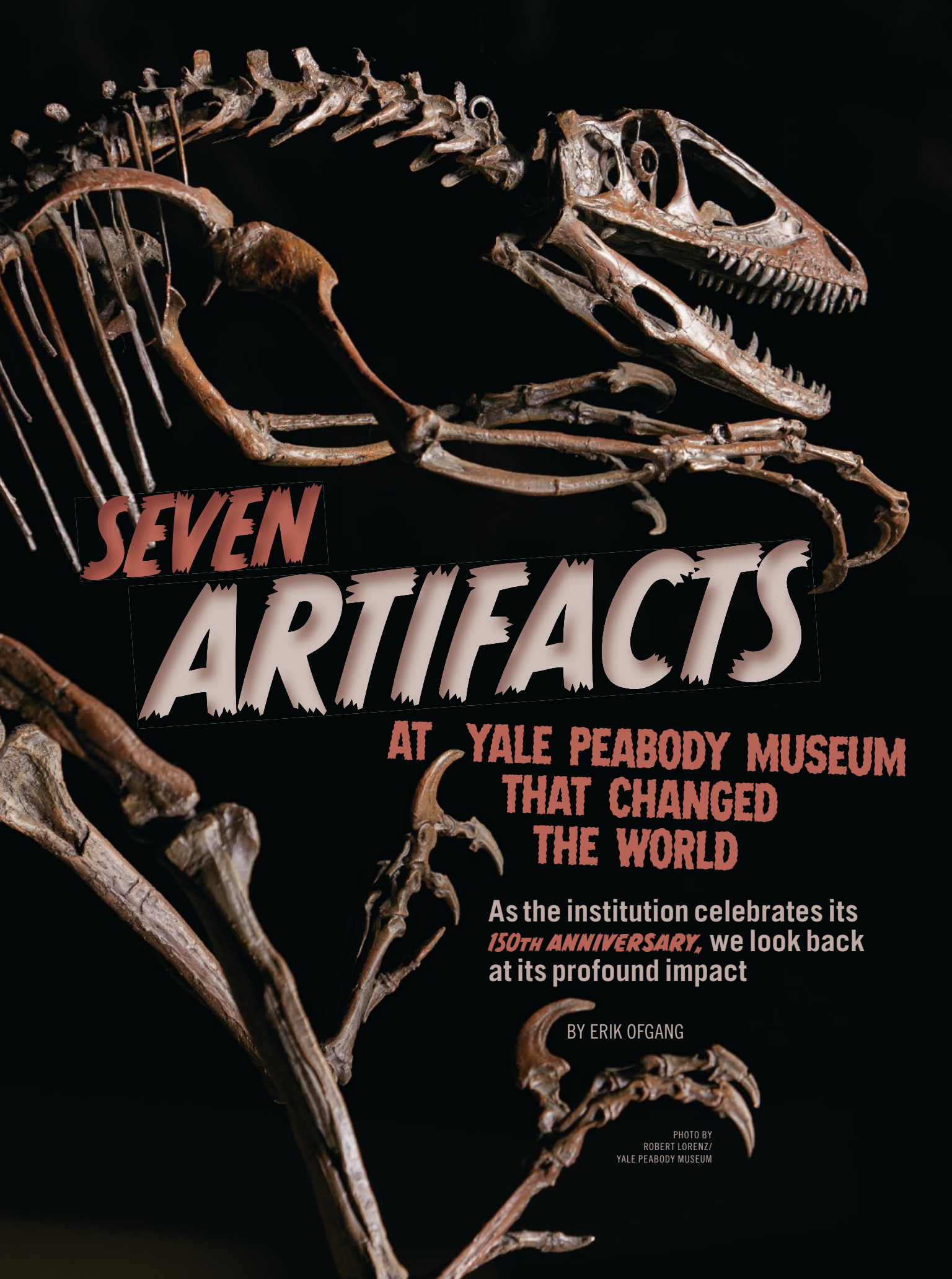
Come shop in our warm and welcoming space where you can greet friends and family, enjoy a hot beverage, smoothie or lunch on the go.

New Morning Market – bringing good food to good people, for a good life. Come share with us!

New Morning Market™

Goodness Is In

129 Main St. North, Woodbury CT (203) 263-4868 www.newmorn.com



SEVEN ARTIFACTS AT YALE PEABODY MUSEUM THAT CHANGED THE WORLD

As the institution celebrates its *150TH ANNIVERSARY,* we look back at its profound impact

BY ERIK OFGANG

PHOTO BY
ROBERT LORENZ/
YALE PEABODY MUSEUM

The world was so much younger then. Or at least we thought so.

In 1866, when the Yale Peabody Museum of Natural History was founded, our understanding of the planet was vastly different. Most people believed the Earth to be about 6,000 years old (it is now estimated to be 4.5 billion years old), evolution was not yet fully conceived, and even the concept of objects such as meteorites falling from space had until recently been — forgive the pun — an alien one.

Since its founding, the Peabody Museum, which marks its 150th anniversary on Oct. 22, has been one of the most influential research institutions in the world. The unofficial "Sistine Chapel of Evolution" has a rich history filled with scientists and adventurers with sometimes larger-than-life personalities who collectively played a major role in shaping our current understanding of the world.

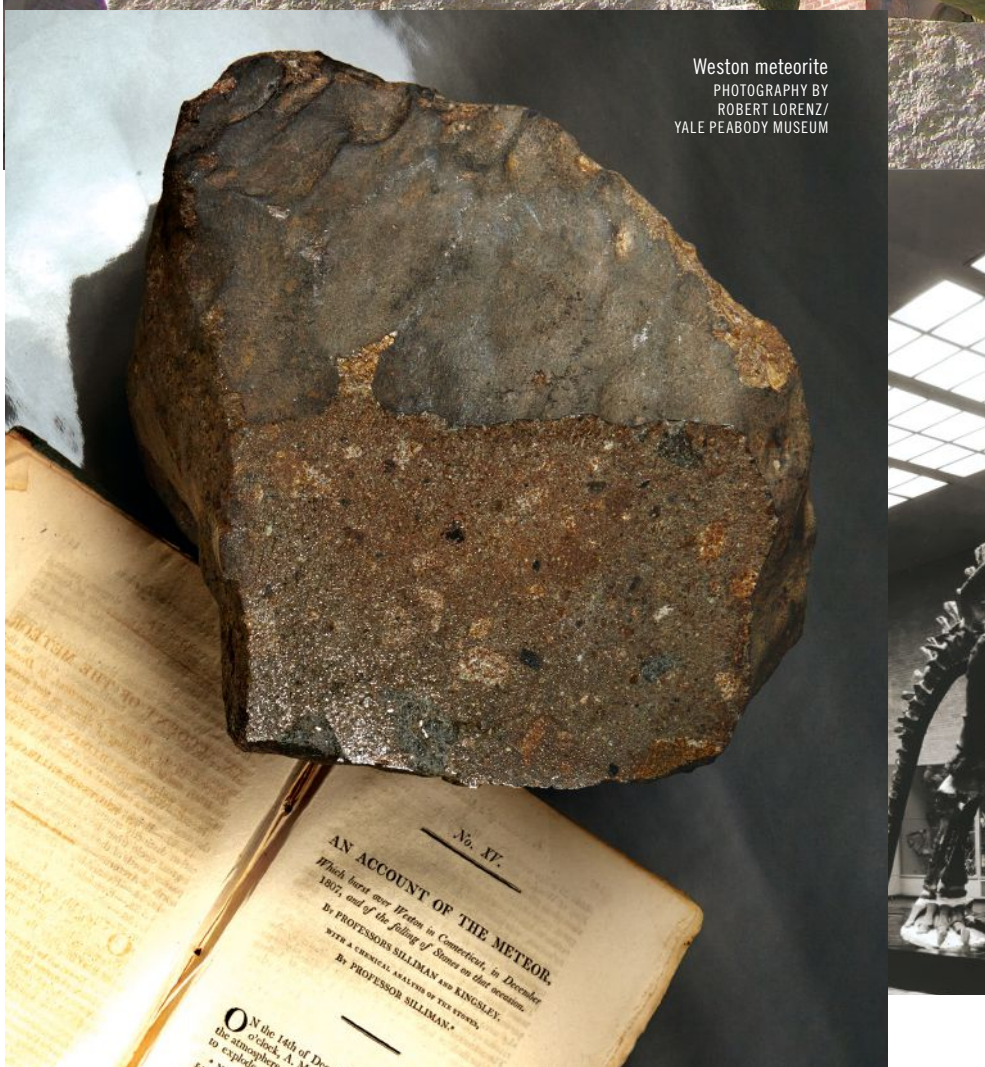
However, of late, the research portion of the museum has been overlooked by visitors.

"In a recent survey, literally 0.0 percent of the people we surveyed saw the museum as a research institution," says Richard A. Kissel, director of public programs exhibitions and education at the museum. "We're an education facility based on research, and we weren't communicating that as well as we should have."

To better emphasize the research component of its mission and to celebrate its 150th anniversary, the museum has launched the exhibit *Treasures of the Peabody: 150 Years of Exploration & Discovery*, on view through Jan. 8, featuring 150 artifacts and specimens from the collection showcasing the museum's contributions to modern thinking.

Also part of the anniversary celebrations: Yale University Press published *House of Lost Worlds*, a history of the museum by Richard Conniff; the museum has launched an offsite gallery at 1 Broadway in New Haven — called Peabody2 — which features objects from the Peabody's Southeast Asian and Australian collection; and at its main location is debuting its new cutting-edge, multimillion-dollar gem and mineral hall [see story on page 64].

In the coming pages, we look at some of the most important objects from the museum's collection and influential moments in its 150-year-plus history.



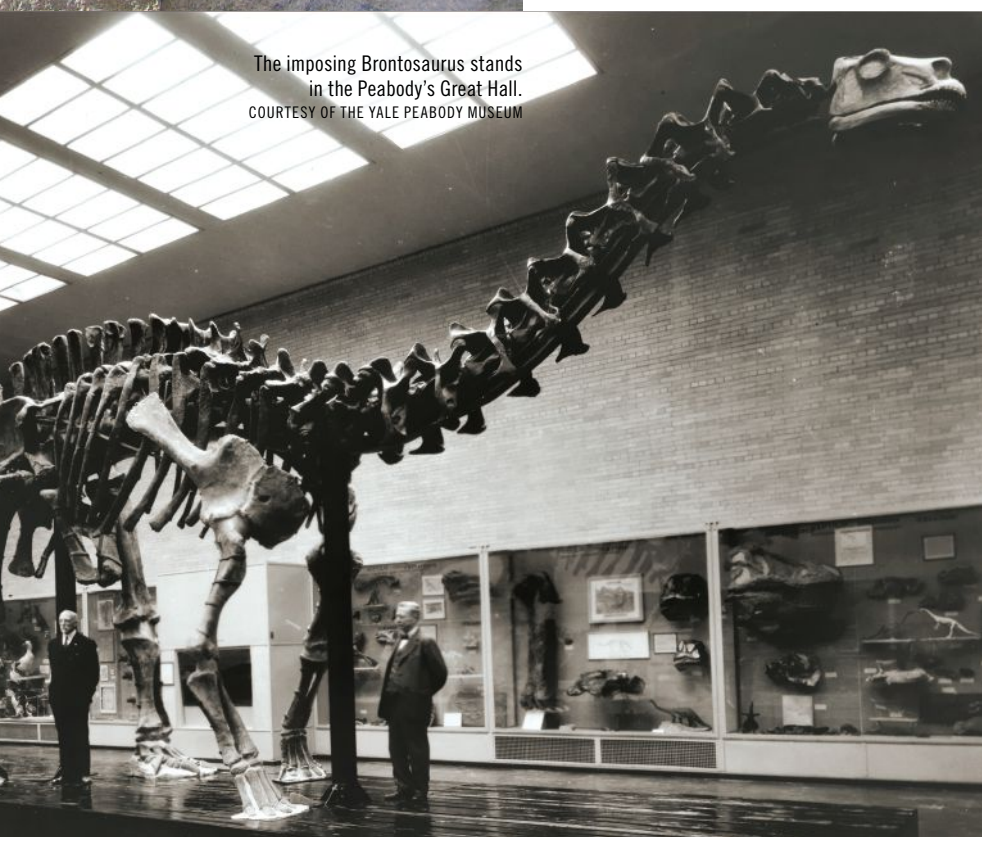
Weston meteorite
PHOTOGRAPHY BY ROBERT LORENZ/ YALE PEABODY MUSEUM

THE WESTON METEORITE

"It was easier to believe that two Yankee professors could lie than to admit that stones could fall from heaven."

It looked like something out of the Bible.

The life-size bronze statue of the dinosaur *Torosaurus latus*, perched on its granite base on Whitney Avenue next to the Yale Peabody Museum.
COURTESY OF THE YALE PEABODY MUSEUM



The imposing Brontosaurus stands in the Peabody's Great Hall.
COURTESY OF THE YALE PEABODY MUSEUM

At around 6:30 a.m. on Dec. 14, 1807, a fireball about two-thirds of the size of the moon streaked across the New England sky heading south, toward Connecticut. Above the town of Weston, three loud explosions were heard. At least six fragments of this relic of outer space fell in the area, with pieces recovered from Trumbull and what is present-day Easton, but was then part of Weston.

The Peabody Museum would not exist for about 60 years, but Yale was already becoming a center of North American science. In 1734, the university had become the first American college to obtain a compound microscope — this microscope is currently on display as part of the *Treasures of the Peabody* exhibit — and had appointed Benjamin Silliman as its first professor of "chymistry" and natural history.

Silliman is today known as Yale's patriarch of science. Though a lawyer by trade, he embraced his new field with vigor and skill. During his tenure, he advanced science at Yale, founded the *American Journal of Science* and established a specimen collection that would ultimately grow into the Peabody Museum's first holdings.

When the Weston meteorite fell from the sky, Silliman was in the right place at the right time.

Two or three days after the meteorite had been sighted, Silliman heard about it, and he and a Yale colleague, professor James L. Kingsley, dropped everything to search for fragments.

Meteorites had been observed since antiquity, but by the 1800s they were still little understood. In 1794, Ernst Chladni made the somewhat controversial argument that they came from outer space and not volcanoes or storm clouds. In Europe, skepticism of Chladni's claims began to decrease after well-documented meteoritic falls there.

But no meteorites had ever been documented in the New World, and there were still many educated people who doubted their otherworldly origin. Among these skeptics was Thomas Jefferson, president of the United States at the time. When Jefferson heard of the Weston meteorite he expressed doubt it could have come from the heavens. Silliman's son later quoted Jefferson as saying "it was easier to believe that two Yankee professors could lie than to admit that stones could fall from heaven," though no other record of Jefferson having said this can be located by modern researchers.

Turning a deaf ear to skeptics, and with the dedication of detectives, Silliman and Kingsley visited every area where the stones had been reported to have fallen. Along the way they interviewed many witnesses. Some of the stones had been smashed during the impact from the sky, others had been gathered up by locals who had broken them, convinced they contained riches.

With difficulty, Silliman and Kingsley managed to procure fragments of the meteorite. The Yale professors published a detailed description of the incident in the *Connecticut Herald*. Later, a revised version of that article with the addition of a chemical analysis of the meteorite — the first to be performed in the U.S. and one of the first in the world — was read before the American Philosophical Society.

The fall and recovery of the meteorite laid the groundwork for the North American study of extraterrestrial objects and marked the beginning of Yale's meteorite collection, the oldest in the United States.

About 350 pounds of meteorite fell on and around Weston. Currently, less than 50 pounds is accounted for. The largest piece, still on display at Yale, is 36½ pounds. Visitors to the museum can view the stone — one of the earliest pieces of evidence that, contrary to what Jefferson and others believed, rocks really did fall from heaven.

THE FIRST BRONTOSAURUS

"Men came back with report of discovery of very big bones between quarries 8 and 9…"

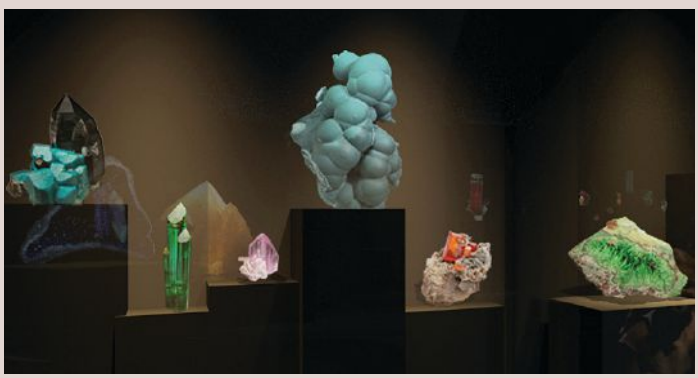
In March 1877, Henry Beckwith, a retired Navy engineer from Connecticut, and Arthur Lakes, an English-born teacher, set out from Morris, Colorado, in search of plant fossils. As Conniff recounts in *House of Lost Worlds,* they were exploring Bear Creek Canyon when they stumbled

The new gem and mineral hall is scheduled to open Oct. 23.
PHOTOS COURTESY OF THE YALE PEABODY MUSEUM

New Gem Hall Will Bring Even More "Wow Factor" to Peabody Museum

The new multimillion-dollar, state-of-the-art gem and mineral gallery at the Yale Peabody Museum of Natural History is not about the intricate process by which minerals form; it's about something more basic, easy to understand and ultimately more primal: beauty.

"It's really driven by aesthetics and a desire to present beauty," says Richard Kissel, director of public programs, exhibitions and education at the museum. In other words, the new gallery called David Friend Hall, which will open on Oct. 23, with a ribbon-cutting ceremony on Oct. 13, will be all about the "wow factor."



"For people that love minerals, this will be a destination. It will be one of the signature mineral spaces in the country," Kissel says. "The Smithsonian has a wonderful display, the Perot Museum in Dallas has a wonderful display and New Haven is going to be right there with them."

Guests at the new gallery will pass through the museum's current Hall of Minerals, Earth and Space, which examines the science of minerals and how they form. Once within, David Friend Hall Kissel says visitors will "see a very different style of presentation. There will be minimal interpretation. It's going to be anchored by a number of really, really large, spectacular specimens, some of the largest you'll see at any museum."

In defiance of age-old museum tradition, guests will even be permitted to touch some of these specimens.

"There will be a 2,000-pound quartz crystal, and the lighting behind it will make it glow this beautiful amber color that will lure you into the space," Kissel says. Additional showstopping specimens include a rare 2-million-year-old concretion from Fontainebleau, France, that has never been displayed in public, a 4,000-pound Chinese fluorite with quartz measuring 5 feet by 4 feet, and a two-pound, dark blue Tanzanite crystal — one of the largest in the world — from the collection of Rob Lavinsky, as well as the Cullinan blue diamond necklace and the ivory camels on loan from the Smithsonian Institute's collection.

The year-long construction project was funded by a $4 million gift from Yale alumnus and Carbonite founder and Executive Chairman David Friend. The 2,300-square-foot gallery, which features 150 specimens, has also been designed to double as a 126-person capacity lecture hall. It will serve as a multipurpose programming space for the more than 300 public programs held annually at the museum.

In a first for the Peabody, the gallery will feature both museum-owned pieces and those on loan from private collections.

"We're following an art gallery model," Kissel says. He adds that the smaller pieces will rotate out from time to time so there will often be something new to see. "The goal is to exhibit the best pieces in the world."

During a visit in August, the new gallery had not been completed, but the gallery's larger specimens were on view in the museum's storage facility. Even unadorned, under cold fluorescent lighting, the beauty of the majestic and mammoth minerals at the heart of the new gallery was undeniable.

"The goal of the space is to really celebrate the diversity of minerals and what nature can produce on its own. Different colors, different shapes, different sizes," Kissel says. "We're going for a really contemplative space where somebody can come in, sit on a bench and just be surrounded by these beautiful, amazing things which formed in nature. Some of which formed during the age of dinosaurs, some of which are more recent. We tell the scientific story in the current gallery. This is a story of beauty more than anything."

And what a story it is.

| ERIK OFGANG |

At left: Artistic rendering of a dig at Como Bluff, Wyoming, in 1879.
Below: O.C. Marsh, the Peabody's first director.
PHOTOS COURTESY OF THE YALE PEABODY MUSEUM

upon what Beckwith initially thought was a fossilized piece of an ancient tree.

The two men searched for other nearby evidence, and Lakes wrote that "as I jumped on top of the ledge there at my feet lay a monstrous vertebrae." It was 35 inches in circumference, "so monstrous … so utterly beyond anything I had ever read or conceived possible that I could hardly believe my eyes. We stood for a moment without speaking gazing in astonishment at this prodigy and threw our hats in the air and hurrahed."

Dinosaurs were not yet the stuff of childhood legends. The term dinosaur, meaning "terrible lizard," had only been coined in 1842, and by 1877 little was known about the creatures or just how mystifyingly large some of them had been.

Lake and Beckwith had stumbled upon a large treasure trove of dinosaur fossils. Their find would mark the start of a year of unparalleled dinosaur digs, resulting in the first identifications of a number of popular and important dinosaurs. Many of the bones at Canyon City and other major dinosaur dig sites discovered later that year would be studied and identified by one of science's and Yale history's most important, confounding and fascinating figures: O.C. Marsh.

Othniel Charles Marsh was the nephew of the wealthy banker George Peabody. It was at Marsh's urging that Peabody donated the $150,000 to establish the Peabody Museum of Natural History at Yale. Marsh was the museum's first director and one of its founding curators along with George Jarvis Brush (mineralogy) and Addison Emery Verrill (zoology). One of the most important scientists of the 1800s, Marsh also was one of the era's most polarizing figures.

He famously clashed with Edward Drinker Cope, the other leading paleontologist of the day, over fossil finds in what became known as the "Bone Wars."

"We don't dwell on it, but we can't not tell that story," says Kissel, Peabody's director of public programs, exhibitions and education. "Basically the rivalry between them kind of ruined both of them. It ruined their reputations and left them financially ruined. They were hell bent on ruining each other and they ruined each other in the process."

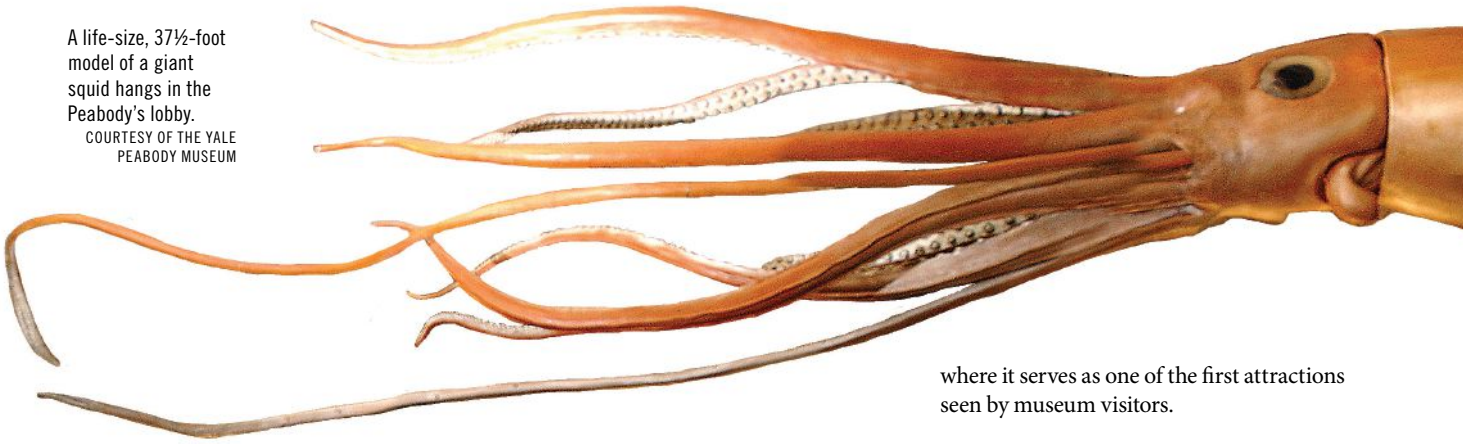
But along the way, despite their sometimes childish feud, both men contributed much to science. After securing the fossils found by Beckwith and Lake in Canyon City, Marsh commissioned a dig at Como Bluff, Wyoming. He hired Lakes to work there. On July 26, 1879, Lakes wrote a telling journal entry: "Men came back with report of discovery of very big bones between quarries 8 and 9. Heavy thunderstorms hailstones fell the size of hens eggs. Telegraph wires broken."

Out there in the hail and the thunder was one of the most spectacular dinosaur fossils human eyes would ever lay eyes on. The bones were shipped to Marsh, who named the huge, long-necked creature the Brontosaurus, meaning "thunder lizard."

In 1903, paleontologist Elmer Riggs argued the Brontosaurus was not a new type of skeleton but was a type of dinosaur already discovered by Marsh a few years earlier called the Apatosaurus. The scientific consensus was that Riggs was correct, but for more than 100 years the term Brontosaurus continued to be used in defiance of what was viewed as the "proper" terminology. Society's collective failure to forget the name Brontosaurus was likely for the best, as in 2015 new research concluded the Brontosaurus was different enough from the Apatosaurus to deserve its own name.

A man is dwarfed by Brontosaurus legs.
COURTESY OF THE YALE PEABODY MUSEUM

Regardless of what you call it, the Brontosaurus unearthed for Marsh is truly awe-inspiring. Long the centerpiece of the Great Hall at the Peabody, it is a striking skeleton that grabs your vision with the force of a lightning strike. Beyond its enduring visual appeal, the Brontosaurus at the



A life-size, 37½-foot model of a giant squid hangs in the Peabody's lobby.
COURTESY OF THE YALE PEABODY MUSEUM

Peabody is an earth-shaking find from an era of dinosaur discovery that helped redefine our understanding of these ancient creatures.

THE FIRST SCIENTIFIC ILLUSTRATION OF A GIANT SQUID

"A terrible monster worthy of all the legends..."

In Portugal Cove, Newfoundland, a small fishing boat was attacked in 1873 by a real-life monster of the deep: a giant squid. According to the story, the boat's occupants saw large tentacles reaching out of the water and wrapping around the boat. To save their ship they hacked off the tentacles, eventually selling them for $10 to the Rev. Moses Harvey of Newfoundland, an amateur naturalist fascinated by curiosities of the sea.

Soon afterward, another fisherman in the area found a dead giant squid in his nets. Having heard about Harvey's interest in these creatures, he sold it to him. After displaying it in his living room for a time, Harvey sent it to Peabody zoologist Addison Emery Verrill in New Haven.

While Marsh searched for the fossils of animals of the distant past, his co-curator Verrill set his sights on animals still living, often animals that dwelled under the sea. During his career, Verrill, a native of Maine, and Yale's first professor of zoology, published more than 350 papers and is credited with having described more than 1,000 species of animals in virtually every major taxon.

When Harvey sent Verrill the shipment, the existence of giant squids — which remain exceedingly rare — was not accepted. They were often fodder for legends and may have served as the inspiration for the kraken of Norse mythology. In his 1870 novel *20,000 Leagues Under the Sea*, Jules Verne describes a 25-foot giant squid as "a terrible monster worthy of all the legends about such creatures."

Despite the poor condition of the specimen that arrived in New Haven, Verrill was able to use it to create the first accurate description and scientific illustration of the giant squid. Thus, Verrill helped move the creature of the deep from the realm of mythology to that of science. A life-size model of the squid hangs in the lobby of the Peabody museum today, where it serves as one of the first attractions seen by museum visitors.

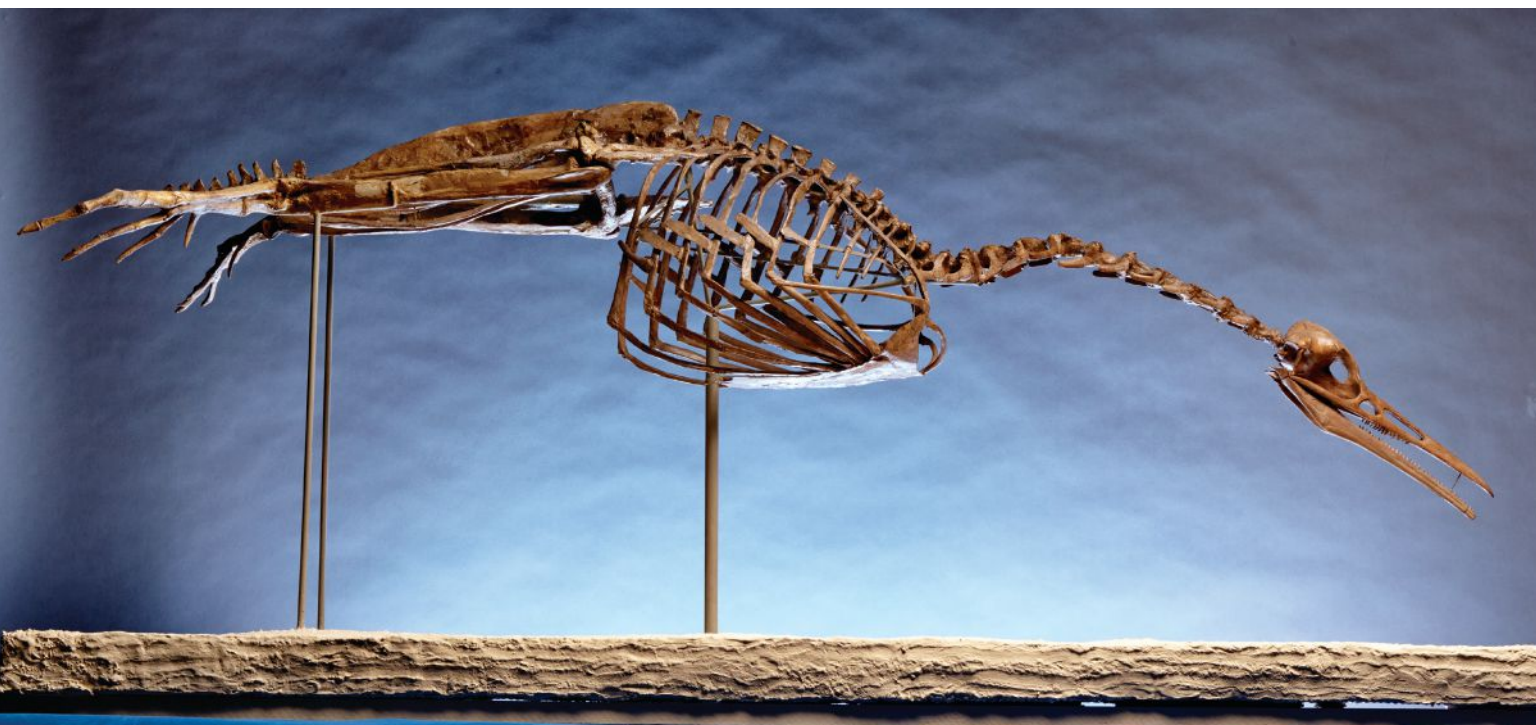
EVIDENCE OF EVOLUTION

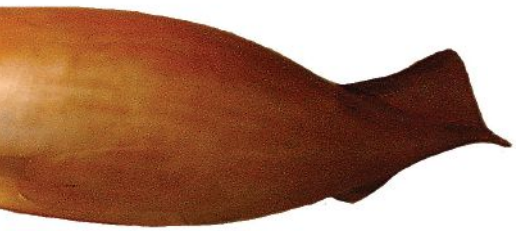
"Your work … has afforded the best support to the theory of Evolution."

Marsh was an early proponent of the idea that birds and reptiles (including dinosaurs) were evolutionarily linked. This theory went out of vogue in the early 1900s, but is today one to which the vast majority of experts subscribe.

In 1873, the concept received its strongest fossil evidence during one of Marsh's Yale expeditions in Kansas. During that expedition, Marsh and his team discovered early specimens of Hesperornis and Ichthyornis, both ancient birds. Later that year, Marsh declared that the reptilian features of these two birds "does much to break down the old distinction between Birds and Reptiles."

Others observers agreed with Marsh's assessment of the fossils. Referencing Hesperornis and Ichthyornis, Charles Darwin said, "Your work on these old birds, and on many of the fossil animals of North America, has afforded the best support to the theory of Evolution, which has appeared within the last 20 years."





Machu Picchu in Peru, the "lost" city of the Incas. COURTESY OF THE YALE PEABODY MUSEUM

THE SCIENTIFIC DISCOVERY OF MACHU PICCHU

"To go and see what lay beyond."

It was one of the "lost" cities of the Incas, a remnant of a fallen civilization decimated by Spanish invaders in the 16th century. High up in the Andes northwest of Cusco, its existence was known only to the peoples who lived in the region for hundreds of years. That all changed in 1911 thanks to a Yale professor with an appetite for adventure.

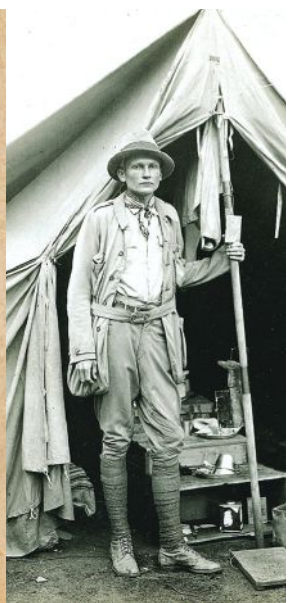
Hiram Bingham first visited Peru in 1908. On that trip he had heard rumors of unexplored Inca cities and was stricken by the siren's call of lost history. While observing the Vilcabamba mountain range he would later recall, "Those snow-capped peaks in an unknown and unexplored part of Peru fascinated me greatly. They tempted me to go and see what lay beyond. In the ever famous words of Rudyard Kipling there was 'Something hidden! Go and find it! Go and look beyond the ranges — Something lost behind the ranges. Lost and waiting for you. Go!'"

Bingham's return to Peru was funded by Yale students. In Peru he and his small team traveled by foot and mule from Cusco into the Urubamba Valley. There a local farmer told them about ruins on top of a nearby mountain. This farmer called the mountain Machu Picchu, or "old peak."

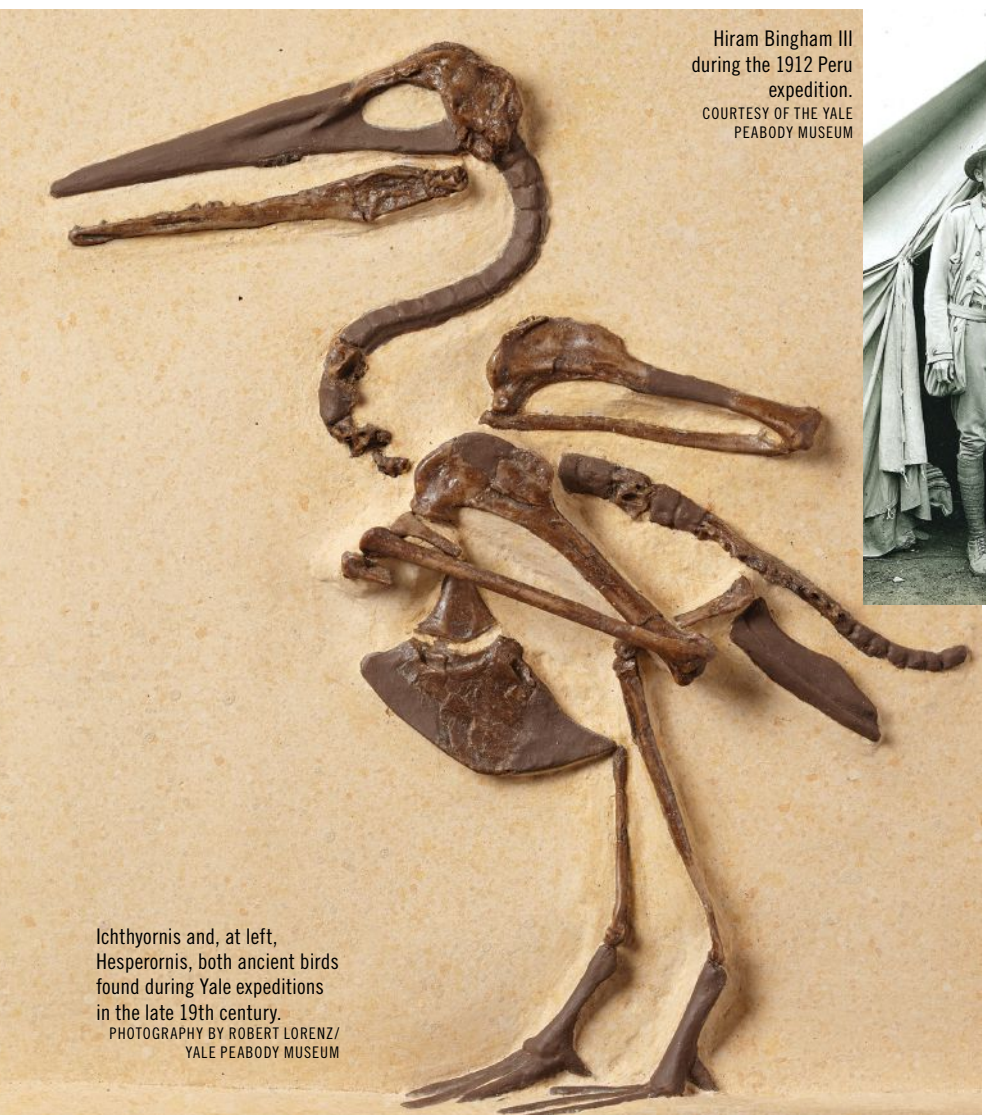
The next day, in cold and drizzly weather, Bingham made the climb to the mountain's ridge. There he met a small group of locals who showed him the rest of the way to the ancient city. Led down the final path by an 11-year-old boy, Bingham first set eyes on the intricate network of terraces that marked the entrance to Machu Picchu. Recounting the trip in *National Geographic* shortly after the expedition, Bingham wrote:

"Presently we found ourselves in the midst of a tropical forest, beneath the shade of whose trees we could make out a maze of ancient walls, the ruins of buildings made of blocks of granite, some of which were beautifully fitted together in the most refined style of Inca architecture. A few rods farther along we came to a little open space, on which were two splendid temples or palaces. The superior character of the stone work, the presence of these splendid edifices, and of what appeared to be an unusually large number of finely constructed stone dwellings, led me to believe that Machu Picchu might prove to be the largest and most important ruin discovered in South America."

Bingham would go on to write a bestselling account of the expedition called *Lost City of the Incas*, and return several



Hiram Bingham III during the 1912 Peru expedition. COURTESY OF THE YALE PEABODY MUSEUM



Ichthyornis and, at left, Hesperornis, both ancient birds found during Yale expeditions in the late 19th century. PHOTOGRAPHY BY ROBERT LORENZ/ YALE PEABODY MUSEUM

The Age of Reptiles mural, completed in 1947, showcases a panorama of the evolutionary history of the Earth based on the best paleontological knowledge available at the time, and spans more than 300 million years. Painted in the Renaissance fresco secco technique by Rudolph Franz Zallinger and measuring 110 feet by 16 feet, the original painting occupies the full length of the east wall of the Peabody Museum's Great Hall. COURTESY OF THE YALE PEABODY MUSEUM. *THE AGE OF REPTILES,* A MURAL BY RUDOLPH F. ZALLINGER. COPYRIGHT 1965, 1975, 1985, 1989, 2010 PEABODY MUSEUM OF NATURAL HISTORY, YALE UNIVERSITY. ALL RIGHTS RESERVED.

times to the city, excavating thousands of artifacts, including ceramics, tools, jewelry and human bones, most of which were sent to the Peabody Museum. These excavated objects and Bingham's writings would help make Machu Picchu a household name and one of the world's most iconic destinations — close to a million people visit it annually. Scholars would also learn much from the city about Inca civilization.

In 2010, nearly 100 years after Bingham first came upon Machu Picchu, Yale, facing a lawsuit from the government of Peru, agreed to send the artifacts Bingham had excavated back to Peru to be displayed in a museum there. As part of the agreement, Peru recognized that Yale University has been "a dedicated and worthy steward of these archaeological materials," and both sides agreed the objects' return would occur within the context of a long-term collaborative relationship centered on research and education.

THE AGE OF REPTILES MURAL

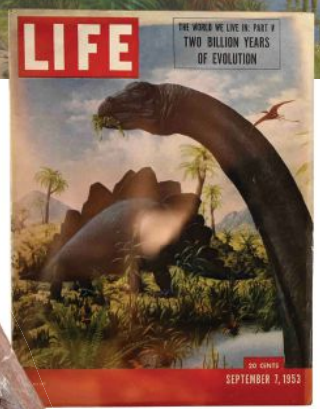
"A vast dream, or hallucination."

In the early 1940s, a 23-year-old Yale arts student named Rudolph F. Zallinger was hired for $40 a week to paint a mural on the wall of the Peabody's Great Hall because then-director of the museum Robert E. Parr believed the gray, unattractive wall needed sprucing up.

In 1943, Zallinger began work on the mural that would become one of the masterworks of dinosaur-inspired art. Zallinger once described the difficult work of creating it as "like giving birth to an elephant." But when it was completed 4½ years later in 1947, it was clear it was worth the effort.

Measuring 110 feet, it is one of the largest murals in the world and traces 362 million years of evolutionary history on earth. In 1949, the mural won Zallinger a Pulitzer, and Kissel says the mural has helped cement the Peabody's reputation as the "Sistine Chapel of evolution."

In *House of Lost Worlds*, Conniff quotes art historian W.J.T. Mitchell's observation that in the Peabody's Great Hall it seems to loom above "like a vast dream, or hallucination." Mitchell adds that the mural is one of those images "that are instantly recognizable, as if we have always already seen them, as if they had always existed, like the anonymous



Above: The 1953 *Life* magazine cover featuring the *Age of Reptiles* mural. PETER HVIZDAK

Above: The distinctive claw of the Deinonychus, the inspiration for *Jurassic Park*'s Velociraptors. **Left:** Rudolph F. Zallinger painting his *Age of Mammals* mural. COURTESY OF THE YALE PEABODY MUSEUM

animal cave paintings of Lascaux."

In 1953, *Life* magazine put an image of the mural on its cover. Kissel says the *Life* cover and the magic of Zallinger's work inspired a generation of children to study dinosaurs and become paleontologists.

THE RAPTOR THAT INSPIRED JURASSIC PARK

"A fleet-footed, highly predacious, extremely agile and very active animal."

The velociraptor of Michael Crichton's *Jurassic Park* was born at the Peabody, as was the concept of the fast, agile, intelligent dinosaur.

Marsh and most paleontologists of his day, and through the first half of the 1900s, believed dinosaurs were slow, dim-witted, cold-blooded creatures that walked with the plodding awkwardness of Godzilla. But in the second half of the century, that image changed in large part thanks to John Ostrom, a paleontologist at the Peabody.

In 1964, while excavating in Montana's Big Horn Basin, Ostrom saw a 3-inch-long claw protruding from the ground. The claw, as later excavations would reveal, belonged to a new type of dinosaur Ostrom named Deinonychus, a cousin of the Velociraptor. After studying the fossils, particularly the dinosaur's foot, Ostram concluded the dinosaur was not the slow-footed creature of 1950s disaster films. Instead, he wrote it "must have been a fleet-footed, highly predacious, extremely agile and very active animal, sensitive to many stimuli, and quick in its responses." Ostram also theorized that it was likely warm blooded, and thus had a quicker metabolism and could move much faster than researchers previously believed.

In addition to upending perceptions about dinosaur agility and metabolism, Ostrom's new, more agile dinosaur eventually caught the attention of Crichton. While researching the book *Jurassic Park,* Crichton visited the Peabody and spoke with Ostrom, asking the professor about what he believed the creature could and could not do. Filmmaker Steven Spielberg would also speak with Ostrom, who died in 2005.

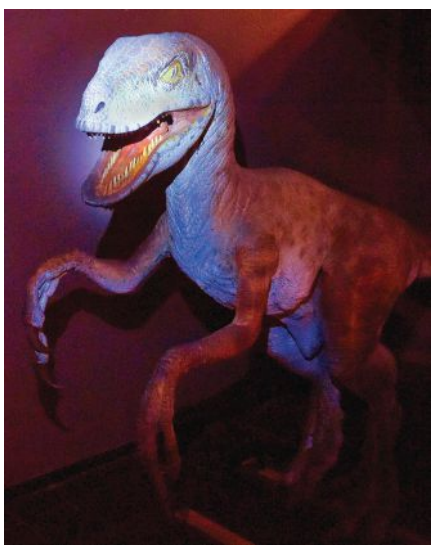
Though Crichton based his raptors on Deinonychus, he decided to call it the Velociraptor, which was the closest relative to what Ostrom had found and a creature that Crichton believed had a more marketable name. Ostrom told *The New York Times* that "[Crichton] said, 'It's more dramatic.' And I said I recognize that most people don't understand Greek."

If more people did understand Greek, Deinonychus would be about as dramatic a name as you can get: after all, it means "terrible claw."

The Yale Peabody Museum at 170 Whitney Ave., New Haven, will mark its 150th anniversary on Oct. 22. The David Friend Gem Hall will open Oct. 23. Admission to the museum both days is free. 203-432-5050, peabody.yale.edu

PETER HVIZDAK

Richard Conniff, of Old Lyme, authored the book *House of Lost Worlds: Dinosaurs, Dynasties, and the Story of Life on Earth*, about the history of the Yale Peabody Museum of Natural History and the people who made it the respected institution it is today.



PETER HVIZDAK

A model of Steven Speilberg's Velociraptor as seen in his movie *Jurassic Park*, modeled after the Yale Peabody Museum of Natural History's Deinonychus, part of the museum's 150th anniversary celebration exhibit *Treasure of the Peabody: 150 Years of Exploration and Discovery.*

Versailles
Medical Spa

You Are Cordially Invited... To Join Versailles Medical Spa in Celebrating Our 7th Anniversary and The Best Of Connecticut 2016!

UP TO 50% OFF

VERSAILLES MEDICAL SPA TREATMENTS INCLUDE:
CoolSculpting, Microblading, Fraxel, Laser Hair Removal, Botox, Fillers, Intense Pulsed Light (IPL), and more.

CONNECTICUT MAGAZINE'S BEST OF '16 CONNECTICUT WINNER

OCTOBER 20th, 2016
5:00 PM - 9:00 PM

CONNECTICUT MAGAZINE'S BEST OF '16 CONNECTICUT WINNER

EVENING WILL FEATURE
music, hors d'oeuvres, RAFFLES, and beautiful company!
Bring your friends and mingle with our staff to have all your aesthetic questions answered.

To RSVP, please call (203) 803-4241 or EMAIL US AT MSAADE@VERSAILLESMEDICALSPA.COM

PERCENTAGE OF THE EVENING'S PROCEEDS WILL BENEFIT THE BENNETT CANCER CENTER

203-803-4241

Exit 10 Off I-95 | 106 Noroton Ave., Darien, CT

WEEKLY ★BEST★ OF FAIRFIELD COUNTY READERS' POLL 2014

WEEKLY ★BEST★ OF FAIRFIELD COUNTY READERS' POLL 2013

WEEKLY ★BEST★ OF FAIRFIELD COUNTY READERS' POLL 2012

Portobello mushroom torte
Below: Raw oysters
PHOTOS BY MARA LAVITT

Hidden High End

AT FRANK'S GOURMET GRILLE IN MYSTIC, SEAFOOD, WELCOMING SETTING STAND OUT | BY ERIK OFGANG

Frank's Gourmet Grille

Just off I-95 in a nondescript storefront next door to a doctor's office, the entrance to Frank's Gourmet Grille is a world away from the trendy waterside hot spots in downtown Mystic. Even chef and owner Francis Grace admits it has zero curb appeal and "no views whatsoever."

But once guests walk inside, this hidden gem of an eatery embraces them with a heartfelt congeniality. Grace mingles with almost every visitor. During a visit on a Thursday in August, many regulars dined both at the bar and in the fancy, but not pretentious, dining room.

This warmth and family-style welcome extends to the incredibly diverse cuisine, running the gamut from seafood favorites to Italian classics and grilled cuts of steak and pork. But everything had a distinct flair and style. Rich, heavy flavors with ingredients drenched, but not drowned, in sauce are a common theme that worked wonders in the seafood and appetizers.

The first incarnation of Frank's Gourmet Grille existed in East Lyme from 2002 until 2011 when Grace closed the restaurant after his landlord raised the rent. In May 2015, Frank's Gourmet Grille was reborn in a new Mystic location.

"I developed a very, very loyal following. I was doing things very similar to what I'm doing in Mystic now," Grace says after the visit. "I do like people to feel very casual and comfortable when they dine. I don't like the whole pretentious food art, where you're paying way

Clockwise from top left: Chef/owner Frank Grace; mussels with wine sauce; the Godfather; cannoli; clam chowder.

more for the artful presentation than you are for the actual substance of the dinner."

This substance-before-style philosophy is evident in Grace's dishes, many of which feature local ingredients, including seafood caught that day or the day before, and purchased from Stonington fishermen.

Standouts included the grilled mussels and portobello mushroom torte appetizers. Both are standard-sounding dishes that were anything but in their execution. For the grilled mussels, Grace uses shellfish from Prince Edward Island because he says they are more consistent in flavor and size than those available from local waters. The mussels are poached in a spiced broth then topped with compound butter and baked in a convection oven. They are served with shredded Asiago cheese and an aged balsamic glaze. The result is a serving of shellfood flavored by a distinct dressing that my dining companion likened favorably to a subtle barbecue sauce, and which I found elevated the dish to something worth ordering on a return visit.

The portobello mushrooms were a one-dish fungi feast. Oven-roasted portobello mushroom caps are decadently layered with a farmers market-worth of ingredients, including roasted red peppers, sun-dried tomatoes, roasted garlic, roasted shallots, sautéed spinach and toasted pine nuts with buffalo mozzarella, Asiago and Parmigiano-Reggiano cheese. Like the mussels, the mushrooms are topped with an aged balsamic glaze. Reminiscent of eggplant parmigiana, the dish is fully delicious. One secret to its preparation, says Grace, is to scrape the fins off the bottoms of the mushroom tops, which cuts down on the mushrooms' high water content, creating a less mushy, more substantial mushroom cutlet.

Also worth trying were the raw oysters. These briny and flavorful Connecticut oysters are grown in Mystic Noank waters. "They're harvested about two miles from my restaurant, and I don't think I can get anything more fresh," Grace says.

The Italian-focused main courses we ordered were fettuccine alfredo and the Godfather — your choice of Italian breaded chicken or veal cutlets (I went with chicken), meatballs and sweet Italian sausage served with Roma tomato sauce. These dishes were enjoyable but didn't match the seafood items, and left us wishing we had stuck with the coastal theme.

Dessert was another triumph. The bread pudding was moist and rich, the cannoli featured an imported Italian shell, and the house-made filling was smoother and slightly more subtle than your standard cannoli filling. (The taste is accomplished by Grace's use of both mascarpone and ricotta cheeses — traditional cannoli filling uses only ricotta.)

The bar featured several local brews including offerings from Cottrell Brewing Co. in Pawcatuck and Grey Sail Brewing just over the state border in Westerly, Rhode Island. Wine and cocktails are also offered.

What ultimately separates Frank's Gourmet Grille is Grace's passion. "I can't overemphasize how much I love what I do," he says. In the end, that enthusiasm is worth more than any view or a waterside-resort's worth of curb appeal.

Frank's Gourmet Grille

56 Whitehall Ave., Mystic
860-415-4666, franksgourmetgrilleinmystic.com
Hours: Tue.-Thu. 11:30 a.m.-9 p.m., Fri.-Sat. 11:30 a.m.-10 p.m., Sun. 11:30 a.m.-9 p.m. Closed Mon.
Price range: Appetizers $8-$15; dinner entrées $16-$34; desserts $6-$9
Wheelchair accessible

AMBIANCE Not much to look at outside, but step inside this unassuming restaurant and enjoy a casual oasis with a slight throwback feel. During my visit, jazz was playing over the PA system, and guests could choose between the dining room and the bar with high-top seating. Both areas were casual and had good acoustics for conversation.

SERVICE Taking their cues from the owner, the staff is friendly and gregarious. Our server answered many questions about the menu and teased me for placing a large order with salad conspicuously absent.

FOOD Described by its owner as a "continental menu with a Mediterranean flair," there are lots of seafood options and dishes with Italian influences. Regardless of what you order, flavors are bold and rich.

Brewport

CRAFT BEER, PIZZA HAVEN DOCKS IN BRIDGEPORT

BY ERIK OFGANG

Bridgeport history is drenched in beer, says Jeff Browning.

Today, the colossal Two Roads Brewing Co. in Stratford, which borders Bridgeport, is the biggest brewery in Connecticut. But back in the heyday of Bridgeport beer making, it would have been all but dwarfed by its neighbors.

"Two Roads is the largest brewery ever built from scratch in New England, and Bridgeport Brewing Company, Hartmann Brewing Company and Eckart Brothers Brewing Company, all of them during the period of time they were open, roughly 1900 to 1917, were twice the size of Two Roads," Browning says.

Paying homage to this once-thriving industry is a goal of the newly opened Brewport, a brewpub and pizza spot housed in an impressively renovated industrial space right off I-95's exit 27.

Browning, Brewport's brewmaster and co-owner, is also a beer historian and has what he says is the largest beer paraphernalia collection in the state. He is drawing on that collection both for the look and feel of the space, and ultimately for the beer produced. Browning owns more than 10,000 batch sheets — recipes and detailed notes on brewing from historic Bridgeport breweries — and he plans on featuring some of these historic recipes.

"We wanted to bring the history of brewing back to Bridgeport," he says.

With a soft opening in August, the brewpub instantly attracted throngs of beer and pizza fans, lured by the eye-catching space — striking drawings of historic brewing prints in Browning's collection adorn the outside walls — as well as the quality of the brews and food.

Browning spent 15 years as the head brewer at BAR in New Haven, which is famous for its beer and pizza. A few years ago Browning was recruited by childhood friends Bruce and John Barrett, owners of local billboard company Barrett Outdoor Communications, to open Brewport with them. The Barrett family already owned Brewport's building, the former Fairfield County News newspaper warehouse, which had been mostly vacant in recent years.

To ensure the food component of the business was as strong as the beer, the trio enlisted Pat Bohan, another BAR veteran, as head pizza maker.

"What we wanted to bring to Bridgeport was thin-crust, New Haven-style pizza. We didn't want to be BAR, we wanted to do the things that we like from BAR, and then do our own thing as well," Browning says. "To try and do something similar to BAR is only paying homage to the best place — as far as I'm concerned — there is to get pizza."

PHOTOS COURTESY OF BREWPORT

On an August weeknight, Brewport was filled almost to capacity, quite a feat considering it seats more than 300 people. The sprawling, 12,500-square-foot space with an industrial chic design offers plenty of open space and unique touches like long communal tables. The brew theme is even carried into the restrooms, with keg-shaped urinals in the men's bathroom.

We tried two pizzas, a standard red pie with mozzarella and a specialty pie called The Barrett, served with Korean BBQ pulled pork and a side of kimchi. Both were excellent, but The Barrett was the table favorite with its unusual fusion of crave-inducing flavors.

The brewery's beers were not yet available during the visit, but an extensive list of guest beers included many excellent Connecticut-brewed options. Ultimately the brewpub will feature 16 guest beers and eight house beers. Browning planned to offer a wide variety of house-made beer soon after my visit, ranging from historic recipes and traditional ales and stouts, to modern double IPAs and sours.

Brewport also offers beer-inspired craft cocktails such as the And So It Gose, a tequila cocktail featuring a gose (a mildly sour style of beer with a bright lemon flavor) from Sierra Nevada Brewing Co. The cocktail was refreshing and one of the few beer and liquor cocktail combos I've tried that truly worked.

For dessert, guests will want to try the root beer float, which features the house-made Wellington's "Famous" Root Beer. Browning says it's "the world's only malted soft soda" and it is made using "brewer's malt as a portion of the sugar base."

Browning and the Barretts are dedicated to local history and community; 70 percent of Brewport's staff hails from Bridgeport. One of the goals of the new brewpub is to change people's perception about Connecticut's biggest city.

"We want people to come in here and experience a very positive Bridgeport, which is what exists now even though there is still some of the old stigmas that seem to stick around," Browning says.

Brewport

225 South Frontage Road, Bridgeport
203-612-4438, brewportct.com
Hours: Mon.-Thu. 4-10:30 p.m., Fri., Sat. 11 a.m.-11:30 p.m., Sun. 11 a.m.-10:30 p.m.
Wheelchair accessible

One of a Kind

MANCHESTER INSTITUTION CAVEY'S DITCHES THE DUAL KITCHEN TO MARRY FRENCH, ITALIAN CUISINE

BY MARYELLEN FILLO

Nothing lasts forever. Change is good. Break new ground.

Those are words to live by these days for Steve and Kate Cavagnaro's iconic Manchester restaurant, Cavey's.

The landmark eatery best known for its "up and down" split — elegant French downstairs, and continental comfortable Italian upstairs — is being transformed. No longer will it be known as the dual dining mecca, but rather as a unified restaurant, one that consolidates dining into the upstairs restaurant but continues serving an award-winning menu that has been enjoyed by celebrities, world leaders and serious foodies from in and around Connecticut for generations.

"There have been a couple of changes that finally made us decide to do this," says owner and executive chef Steve Cavagnaro. "We were running two kitchens, filling two staffs and it was getting harder and harder to staff and run both," says Cavagnaro. "I had been thinking about changing things here for a while and the summer was a good time to try it and see what happens."

Most importantly, Cavagnaro says the consolidation allows him and chef de cuisine Tom Kaldy to be more creative than ever.

"We couldn't do the menu we wanted to do before because of the dual efforts upstairs and downstairs," says Cavagnaro, who is the third generation to run the restaurant known for impeccable service and a menu that is unmatched in the area. "We still offer French-inspired as well as our Italian menu, but this change will allow us to try new things, change menus more often and introduce new ideas, including dishes with Japanese, Spanish and Asian infusion."

Recent entrées include expected dishes like grilled salmon with warm panzanella; the popular chicken with Cavey's sausage, spinach and fontina; and pasta dishes, including the seafood-spiked spaghettini con frutti di mare and the famed Grandma's ravioli. Also on the menu is a hint of international flair, including veal paprikash with toasted orzo and crème fraiche, roasted poblano chiles rellenos with local vegetables, and Australian rack of lamb. The intent is to offer both classic and more adventurous dining choices, Cavagnaro says.

Known for his attention to detail, Cavagnaro says the restaurant is still making its own cheeses and vinegars, and still creating unforgettable desserts like its classic tiramisu, soufflés and macarons.

Clockwise from top: Painted Hills ribeye; porcelet pork loin chop with fave bean cassoulet and pickled ramps; seafood frutti di mare. PHOTOS COURTESY OF CAVEY'S

Admitting the changes are still a work in progress, Cavagnaro notes that beyond the logistics of the split setup, there were other reasons for simplifying to only a single dining room.

"There were people who loved the elegance and sophistication of the French dining room, but that is not what the trend is now," says Cavagnaro. "People don't want to have to put on a shirt and tie or have that formal kind of dining experience the way it used to be. The French experience can be perceived as haughty with too many rules. This addresses that, as well."

Diehards will be pleased to know, however, that the French restaurant with its sophisticated ambience is still being used for parties, and by request, as well as at peak times of the year.

"We are also thinking of opening it up and featuring special French dinners on Fridays or Saturdays," says Cavagnaro, anxious to take advantage of the flexibility the new arrangement is going to offer as he and Kaldy create in the kitchen. Other special dishes, including the popular Bastille Day dinner, as well as the library dinners and wine events, will continue as usual, Cavagnaro says.

Customers have been positive about the changes, says Cavagnaro, noting the 83-year-old restaurant has never been better.

"I think people wanted something different, and it is time to try it here," says Cavagnaro. "It was hard for me to make the decision, but those days are gone and perhaps we didn't change as quickly as we should have. But this gives us the chance to get back to basics and deliver the quality we always promise."

Cavey's

45 E. Center St., Manchester
860-643-2751, caveysrestaurant.com
Hours: Tue., Wed. and Thu. 5:30 to 9 p.m., Fri. and Sat., 5:30 to 10 p.m., seasonal Sun. hours, 5 to 8 p.m.
Wheelchair accessible

Fall is here, the leaves are changing color, apples are ripening, pumpkins are being harvested, and for some of us that means one thing: it's pie season.

In honor of one of our favorite foods and times of year, we went on a quest for the best pies in Connecticut. After doing research and receiving tips, we gathered about a dozen dessert pies from about as many shops. Then in a decadent day at the office, the *Connecticut Magazine* staff dug into these specimens with gluttonous fervor — we mean scientific detachment. The resulting list is the fruit (pies) of our very enjoyable labor and marks the best of the best we could find when it comes to Connecticut pie. As usual, if we missed any delicious pies, please let us know!

Get Your Piece of the Pie

BY MICHAEL LEE-MURPHY, ERIK OFGANG AND ALBERT YURAVICH

Strawberry rhubarb pie from Soleil and Suns Bakery in Woodstock.
PHOTOS BY ARNOLD GOLD

THINKSTOCK/ISTOCK-SLAVA

The pie: **Pecan bourbon sweet potato**
The place: **Mothership Bakery and Cafe**
44 Old Ridgebury Road, Danbury • 203-417-6914, mothershipbakeryandcafe.com

Housed in the cafeteria area of a corporate building, this hard-to-find bakery and breakfast and lunch spot is one of Danbury's best-kept secrets. Gourmet sandwiches are served daily, as are a variety of baked goods, including mouthwatering pies. We sampled the decadent pecan bourbon sweet potato pie, which wowed our taste testers and left all of us fighting to take pieces home. One of Connecticut's very best pies, it is rich and rewarding and worth traveling for. In addition, the Mothership offers a wide variety of other excellent fruit pies, all of which must be ordered in advance.

The pie: **Blueberry and peach**
The place: **Granny's Pie Factory**
103 School St., East Hartford
860-291-1164, grannyspiefactory.com

The term "factory" is not necessarily misplaced, as this spot sits beside train tracks and across the street from a steel-fabrication facility. On an early morning visit, bakers were busy making pies, as Granny's does both retail and wholesale pie baking. You're not alone if you like these pies. Their blueberry and peach pie was an interesting combination. It was less sweet than the other blueberry pie from Sixpence, so it's perhaps an option for those with less of a sweet tooth.

The pie: **Fruits of the Farm**
The place: **Bishop's Orchards**
1355 Boston Post Road, Guilford
203-458-PICK, bishopsorchards.com

The Fruits of the Farm pie contains five different fruits, all packed into the one pie. With a flaky crust and the variety of fillings, the texture in this pie was as diverse and varied as it was delicious. A must for any Shoreline run, Bishop's also features pick-your-own and a winery for unique fruit wines and ciders.

The pie: **Strawberry rhubarb**
The place: **Soleil and Suns Bakery**
35 Route 171, Woodstock • 860-928-4977, facebook.com/SoleilSunsBakeryLLC

A former biker with tattoos of his bakery's logo who makes deliveries on his motorcycle, Woodstock's Bill Beausoleil is not the typical country baker. Likewise, his strawberry rhubarb pie is a fresh take on a classic. With a hint of citrus, Beausoleil adds an element of tartness to a traditional pie. While the tartness might dissuade some, others will find that the citrus tang in this pie adds depth and character to the sweetness of the strawberry. With a beautiful lattice pie crust, the pie will look great in any dessert spread. The bakery is also a bit of a mad scientist's laboratory, with new creations appearing regularly. Chocolate peanut butter bacon whoopie pie, anyone?

The pie: ***Apple crumb***
The place: **Oronoque Farms Bakery**
188 Leavenworth Road (Route 110), Shelton
203-925-4237, oronoquefarms.com

The apple crumb pie from this farm bakery got some of the highest praise during our tasting, and the standard apple pie was a close second. The apples are slightly more tart, creating pies that, while sweet, are less intensely so and more balanced than many others on the market. The crust is flaky and delicious. In fact, these pies are so good one early sample disappeared from one of our writers' refrigerators before making it to the office.

The pie: ***Blueberry***
The place: **Sixpence Pie Company**
26 N. Main St., Southington
203-376-0606, sixpencepiecompany.com

Nestled in a small storefront just off Southington's town green, the Sixpence Pie Company is perhaps even more devoted to its savory meat pies than dessert pies. The bake shop describes its beef, chicken and pork pies as "old world" pies with a "Yankee" makeover. Well, sometimes the old ways are best. The blueberry pie had a flaky, sugary crispiness, and the blueberries themselves were sweet and delicious.

The pie: ***Hi-Top apple***
The place: **Lyman Orchards**
32 Reeds Gap Road, Middlefield
860-349-1793, lymanorchards.com

Perhaps one of the most famous pies in the state, Lyman's (as it's known locally) has been in the orchard business for some 275 years. Its trademark Hi-Top apple pie has a crust that stands up much higher than normal pies, stuffed with apples. A trip to Lyman's during the fall can also include picking your own apples and pumpkins, a walk through the famous corn maze and a late-season golf outing.

The pie: ***Chocolate pecan bourbon***
The place: **Michele's Pies**
666 Main Ave. (Colonial Green Shopping Center), Norwalk
203-354-7144, michelespies.com

Michele Stuart of Michele's Pies literally wrote the book on pies. Books, actually. Author of *Perfect Pies* and *Perfect Pies & More*, Stuart has grown a strong local (and non-local) following, with customers driving from far and wide to get her pies and other baked goods. The pie that truly put Michele's on the map would have to be the signature chocolate pecan bourbon, which was a first-place winner in the 2007 National Pie Championships. Pecan pies can be too sweet for some, but the combination here of pecan and semisweet chocolate provides a delectable balance that, if you're not careful, would be easy to overindulge on. And a bit of Jim Beam Kentucky bourbon adds a nice punch, without the knockout.

The pie: ***Key lime***
The place: **The Pantry**
1580 Post Road, Fairfield
203-259-0400, thepantry.net

This gourmet deli, caterer, grocery store and bakery does a lot of things very, very well, including dessert. In addition to a variety of fantastic cakes, one of The Pantry's bestselling items is its key lime pie. Once we tried it we tasted exactly why. With the right balance of tartness and sweetness, it was bright, airy and full of lime-infused goodness.

Rising From the Ashes

AFTER RUINOUS FIRE, SOUTHINGTON'S CLOSE HARBOUR SEAFOOD IS SAILING WITH REBUILD, UPDATED MENU

BY MARYELLEN FILLO

Close Harbour Seafood owner Bill Close barely blinks as he recalls the January 2015 fire that destroyed his well-known Southington seafood market and restaurant.

"It was 4:26 in the afternoon. I was there, tried to put it out and to this day we don't know how it started," he says, recalling the quick action by firefighters that brought the blaze under control but left a family business destroyed.

"But I knew immediately we were going to rebuild," he says of the space on the Meriden-Waterbury Turnpike in the Plantsville neighborhood. "I wanted to keep it open."

And open it is, with a new layout, an expanded restaurant, a new bar, a state-of-the-art kitchen and an expanded menu that goes beyond its stellar array of seafood.

Close's longtime customers love it, and the new ones are happy for a host of different reasons, like lobster-stuffed potatoes, Rhode Island clam chowder, shrimp scampi and jumbo lump crab cakes.

"My wife and I now have what we always envisioned," he says about the smart, new space that boasts a soft green-and-yellow décor with lots of light and a trendy industrial feel. "I knew we had quality seafood and a good following, and this enhances it all," says Close. "Our product is food but our business is people, and that was our slogan in the old space and continues here."

While the building survived the fire, Close was faced with a daunting task when it came to repairing the gutted interior. Updated plumbing, electrical and HVAC were installed, as well as new floors, walls and ceilings.

"My son Rick, who works for Belmont Construction, and my wife Sandy were the ones with the ideas," Close says as he surveys the market and restaurant and a busy lunchtime crowd.

The comfortable dining room is anchored by a new bar, reflective of the new liquor license Close obtained as part of the rebuild. In the market, a display case full of ready-to-heat specialties and trays of fresh fish are ready for the choosing.

And, perhaps most importantly, the 15,000-gallon lobster tanks from the old space were spared and are stocked with the fresh crustaceans that make it seem like summer dining all year long.

"We've been in business for more than 30 years, and in that time I always made sure our fish was the freshest you can find anywhere," Close said, pointing to oversized pictures of the harbors and piers where he sources scallops, calamari, oysters and whole-belly clams right off the boats. "That stays the same."

Top: Close Harbour Seafood's new bar area. **Above:** Ultimate lazy lobster. **Right:** Seared ahi tuna with sweet summer corn and chorizo. PHOTOS COURTESY OF CLOSE HARBOUR SEAFOOD

With chef Jonathan Gyles in charge, Close used Facebook to keep his dedicated followers up to date on the progress of the rebuild, and to fill special orders at the holiday to assure holiday dining traditions would not be disturbed.

The rebuild also allowed Close to tweak the menu, offering lunch and dinner seven days a week.

Seafood lunch offerings include a new lobster-spiked grilled cheese, swordfish tacos, lobster rolls, clam rolls, cod burgers and an array of "Captain Bill's Fried Seafood," including cod or flounder fish and chips, clams strips, bay scallops and oysters, and a new and very popular squid salad.

Seafood not your thing? Landlubber lunch offerings include salads, steak sandwiches and chicken sandwiches, with the dinner menu featuring roasted chicken, New York strip steak and burgers.

Close rightfully brags that the space has become a hit with new customers, including many sales representatives who are working in the heavily commercial area.

The bar has also helped attract a new crowd, while also keeping those who are regular diners lingering a bit longer.

Besides a nice array of red and white wines from California, Argentina and New Zealand, the bar staff has gotten creative with specialty cocktails like the Captain's Warning, a blend of spiced rum, falernum and ginger beer, as well as the No Snow in Mexico, boasting Two Roads Lil' Heaven Session IPA, white tequila and maraschino liqueur.

Close Harbour's rebirth reflects its owner's dedication.

"I never had a job that wasn't fun," he says. "I want to keep every day new and learn and make sure I put out the best I can for my customers. I was nervous that maybe us closing during the construction would mean losing customers, but we did our best to let them know what was going on and reopened bigger and better. I think we are."

Close Harbour Seafood

959 Meriden-Waterbury Tpke., Plantsville
860-621-7334, closeharbourseafood.com
Hours: Sun.-Thu. 11:30 a.m. to 9 p.m., Fri. and Sat. 11:30 a.m. to 10 p.m.
Wheelchair accessible

Eat Your Vegetables

RIGHT PATH ORGANIC CAFE BRINGS VEGAN, MOSTLY RAW FOOD TO DOWNTOWN NEW LONDON

BY SHELLEY LAWRENCE KIRKWOOD

Considering it is one of Connecticut's smallest cities, New London has in recent years — months, even — become one of the state's more impressive hubs for approachable, affordable and increasingly international cuisine. This positive growth has, in part, been fostered by a burgeoning cultural scene that has helped provide a stronger foothold for small local businesses, particularly in the downtown area. Robert Bernardo, the owner/chef at Right Path Organic Cafe, chose New London, rather than his hometown of Norwich, to launch his vegan, mostly raw-oriented restaurant in November 2015 for exactly these reasons.

"I originally wanted to find a house in Norwich where I could also grow some of my own food," says the self-described plant guy and long-time Home Depot employee. "Everybody said I was crazy. And I was definitely against drop ceilings," he laughs. Bernardo says he knew the State Street storefront was perfect because he could make some basic improvements and be on his way in an already active location.

Located just a few steps from Eugene O'Neill Drive in what should be called the mural district of downtown New London — look for the one-story Willie Nelson portrait just a block away on Golden Street — the cafe's flowery mandala logo adorns its primary window. The clementine-colored interior has an open kitchen, and a handful of handmade wood tables that Bernardo built. On top, paper menus are weighted with colorful minerals.

Bernardo is not formally trained as a chef, but has always been a devoted home cook. His knowledge of vegan and raw-foods cooking evolved gradually after a motorcycle accident left him badly injured and frustrated with the healing process. This process culminated in a two-week raw foods certification internship at The Organic Garden Cafe in Beverly, Massachusetts, from which several key recipes from his menu have been adapted. After the internship, he says, his diet was changed for good.

He says the first noticeable effect of switching entirely to a vegan diet was a shift in his mental clarity. "I was so miserable and tired," he says. Adding, "It was like a huge fog had lifted." Another benefit, aside from healing from his injuries, he says, was inadvertently losing about 50 pounds.

Top: A small Action bowl with house-made beanless hummus and sun-dried tomatoes. **Above:** Carrot goji berry cake. PHOTOS BY SHELLEY LAWRENCE KIRKWOOD

Dr. Anne Procyk, a naturopathic doctor and the founder of Third Stone Integrative Health Center in Essex, suggests that, while no one diet is ideal for all people, a vegan diet can provide a great deal of nutritional benefit. "Vegan diets have been shown to promote longevity, as well as lower rates of many inflammatory diseases such as cardiovascular disease, cancer and autoimmune disease," she says.

She warns that in order to thrive with a vegan diet, food choices must be based on plants rather than processed foods — precisely the cuisine Bernardo offers here.

Smoothies, juices, one-bowl meals, soups, snacks, sandwiches and salads make up the menu. Fresh juices range from $2.95 for eye-opening shots of wheatgrass or ginger, to $8.25 for a 14-ounce glass; they include mixes of celery, apple, parsley, beet and more.

The smoothie list (ranging from $7.95 to $9.50, with optional add-ons such as bee pollen, chia and other superfoods), includes a few hearty, meal-in-a glass blends such as the Namaste: almond milk, buckwheat, dates, banana and strawberries.

On the solid-food portion of the menu, fresh, crunchy, raw foods abound in most every dish, but there are plenty of cooked foods such as black beans, tempeh (sort of a soy cake or patty), quinoa and rice. Several dishes have sprouted legume seeds, and other nut or legume/nut-based additions.

The Perspective bowl (a large for $9.95 and a small for $7.95), like all the bowls served here, comes with mixed greens, shredded carrots, purple cabbage, beets and peppers, plus pico de gallo, avocado and black beans. It also benefits from an addition of vegan versions of Jack "cheeze" and sour cream. The "cheeze" is a nut-based mixture flavored with onion and garlic powder and an assortment of blended herbs and spices. Same goes for the sour "creem." Both add texture and rich flavor to the dish.

For dessert, there is a menu of seven options, with no flour or white sugar to be found. Instead, ingredients like dates, almonds, cashews, raw chocolate, goji berries and coconut constitute the flavor profiles of these not-too-sweet, and eminently nutritious desserts. Both the white chocolate cheesecake and semi-sweet mocha cheesecake are made with an almond and date crust, and are creamy and dense. Raw vegan goji berry cake ($7.50) is another surprisingly rich treat.

Having benefited so profoundly from his switch to raw and vegan food, Bernardo says "I just wanted to do something that mattered, and that made a difference."

That indeed seems like a positive intention and the right path. The good news is, positive intentions and aspirations for healthy living can translate into delicious food that you may actually want to eat.

Right Path Organic Cafe

140 State St., New London
860-437-9700, rightpathfood.com
Hours: Tue.-Sat., 11 a.m.-8 p.m., Sun. 11 a.m.-4 p.m.
Wheelchair accessible

Craft Cruising

BY ERIK OFGANG

SMOKE IN THE VALLEY, Oct. 1 One of Connecticut's largest craft beer festivals returns to Seymour in October with 100-plus breweries and music on two stages. Noon to 6 p.m. $25-$60. Seymour Community Center, 20 Pine St. *smokeinthevalley.com*

SUN BREWFEST, Oct. 1 This large beer festival allows guests to choose from more than 200 samples. There will also be live music and a cornhole tournament. Noon to 10 p.m. $25-$100. One Mohegan Sun Boulevard, Uncasville. *mohegansun.com*

HOPS FOR HOPE, Oct. 1 Sample beer and wine from a variety of breweries and wineries and enjoy several food trucks at this annual charity event that raises funds for Kym's Kause, a nonprofit spreading awareness about organ donation. 1 to 6 p.m. $15-$50. Four Town Fairground, 56 Egypt Road, Somers. *kymsbenefit.com*

HARVEST FESTIVAL, Oct. 1 Jonathan Edwards Winery celebrates its harvest season with a two-day gathering featuring multiple bands, food trucks, an artisan vendor tent and, of course, wine. A five-sample wine tasting is included with each guest's ticket. Noon to 6 p.m. $25. 74 Chester Maine Road, North Stonington. *860-535-0202, jedwardswinery.com*

HARBOR BREW FEST, Oct. 8 The fifth annual Harbor Brew Fest will feature craft beer, music from local bands and food trucks. Those who purchase the brewer's special tickets will get early access to the festival and gain entry to the Brewer's Beer Garden, where limited-release beers will be served. 1 to 5 p.m. $40-$60. Ballpark at Harbor Yard, 500 Main St., Bridgeport. *harborbrewfest.com*

HOPTOBERFEST BEER & WING FESTIVAL, Oct. 8 Attendees can pair wings from more than 10 restaurants, including Derby's Dew Drop Inn, with choices of 80 craft beers. Plus, there will be live music. 1 to 5 p.m. $25-$40. Rotary Pavilion, Shelton Riverwalk, 100 Canal St., Shelton. *beerfests.com*

POWDER RIDGE OKTOBERFEST, Oct. 8 This festival will feature more than 20 breweries, plus a homebrew competition judged by festival attendees. There is also food, live music and rides on the ski lift. 3 to 8 p.m. $24. 99 Powder Hill Road, Middlefield. *powderridgepark.com*

BREW-SKI FEST, Oct. 9 Chili, beer and live music will be featured at the seventh annual Brew-Ski Fest at the Salisbury Fall Festival sponsored by Stateline Wine and Spirits and hosted by the Salisbury Winter Sports Association. 1 to 4 p.m. $35. Satre (Ski Jump) Hill, 80 Indian Cave Road, Salisbury. *brewskifest.com*

HARVEST BOUNTY BREW FEST, Oct. 15 This harvest brewfest is in its ninth year and regularly attracts more than 300 people who get to sample beers from 15 to 20 breweries. There is also live music and local food. 2 to 6 p.m. $25. Litchfield Community Center, 421 Bantam Road, Litchfield. *thecommunitycenter.org*

Erik Ofgang is the author of Buzzed: Beers, Booze, & Coffee Brews —— Where to Enjoy the Best Craft Beverages in New England. *Have a craft beverage event coming up next month? Email him at eofgang@connecticutmag.com.*

Gobdol Bibimbap

EDO II, DANBURY

ONE DISH

Bibimbap is a traditional Korean bowl of mixed rice and various sauteed and seasoned vegetables, sliced meat and a fried egg. In the gobdol bibimbap variation offered at Edo II in Danbury, the dish comes in a steaming-hot stone bowl that continues to cook the ingredients once it arrives on the table.

I chose the chicken version of the dish over the beef or pork options, and was not disappointed. The flavors reminded me of those found in many pho noodle bowls, only with the warm rice taking the place of both the pho noodles and the broth. The stone bowl is coated with sesame oil; as a result, the rice touching the stone is sizzled to a brown sticky crisp, making for a delicious crunch. The rice has to be scraped off the bowl and mixed in with the other ingredients. The egg, chicken, vegetables and rice — especially the bowl-crisped rice — created a delightful symphony of flavors.

Edo II is located within a nondescript and small standalone building. But inside it is bigger than it appears from the outside and there is more room for seating than many guests expect. Beyond this dish, the restaurant offers a wide range of Korean cuisine, and also boasts a sushi bar.

32 Padanaram Road, Danbury. 203-743-8799

Washington Trail White

PARADISE HILLS VINEYARD AND WINERY, WALLINGFORD

ONE DRINK

Sipping various wines at Paradise Hills Vineyard and Winery on a recent evening, I felt miles away from the workday and the hustle and bustle of the daily commute. The idyllic vineyard inspired by Tuscany has a distinctly European charm. It is nestled within a residential neighborhood with ample indoor and outdoor seating, just yards from the vineyard itself. The Italian-style wines featured are less sweet than wines from many Connecticut vineyards, offering a wide range of character.

The wine that brought me to the vineyard is the Washington Trail White. Dry and refreshing, with hints of apple and citrus flavors, this wine is the perfect choice for the end of a long day. Though the wine itself is inspired by Italian winemaking traditions, its name is inspired by American and Connecticut history. In 1775, General George Washington passed through Wallingford across the land the vineyard now occupies. By most accounts, Washington was more of a beer and cider drinker, but this white wine does his legacy proud. It is one of three the vineyard produces inspired by the Founding Father. The Washington Trail Red and the Washington Trail Rosé are the others, and are both worth trying, as well.

203-284-0123, paradisehillsvineyard.com

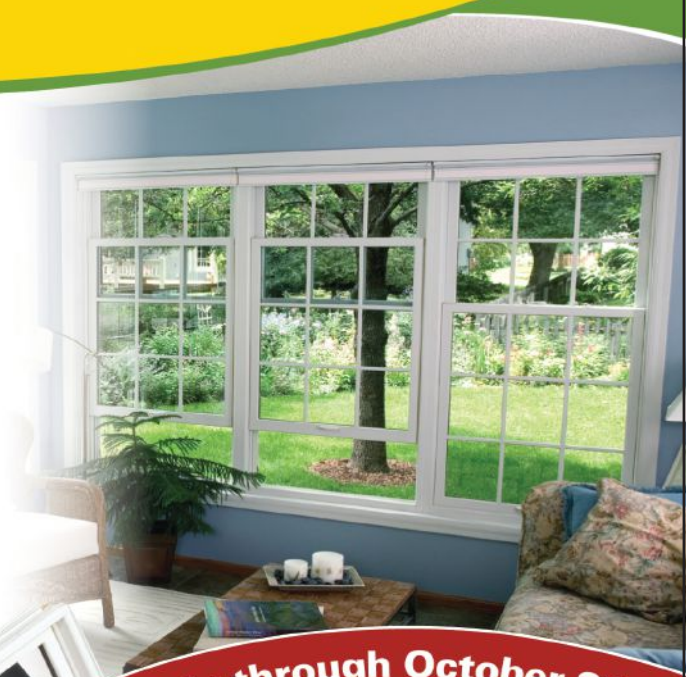
You get the windows, we pay the interest

The problems with poor-quality vinyl windows:

- Even through normal temperature changes, poor-quality vinyl windows and patio doors can expand, contract, warp and leak
- If their seals break and the insulating gas escapes, your energy-efficiency goes out the window

The solution is our Fibrex® window:

- We're the replacement window division of Andersen, and they developed our Fibrex material to meet their superior standards
- Fibrex is so strong it helps prevent glass movement, seal failure, and discomfort in your home
- Our Fibrex material is twice as strong as vinyl, and—unlike wood — requires virtually no maintenance*



Even if interest rates go up elsewhere, you won't pay any interest with us for 5 years.

Only through October 31st

5 YEARS NO INTEREST[1]

or

SAVE 20%

on windows, patio doors AND installation[1]

Yes, we are discounting ALL THREE!

Renewal by Andersen
WINDOW REPLACEMENT
an Andersen Company

Call for your FREE Window Diagnosis

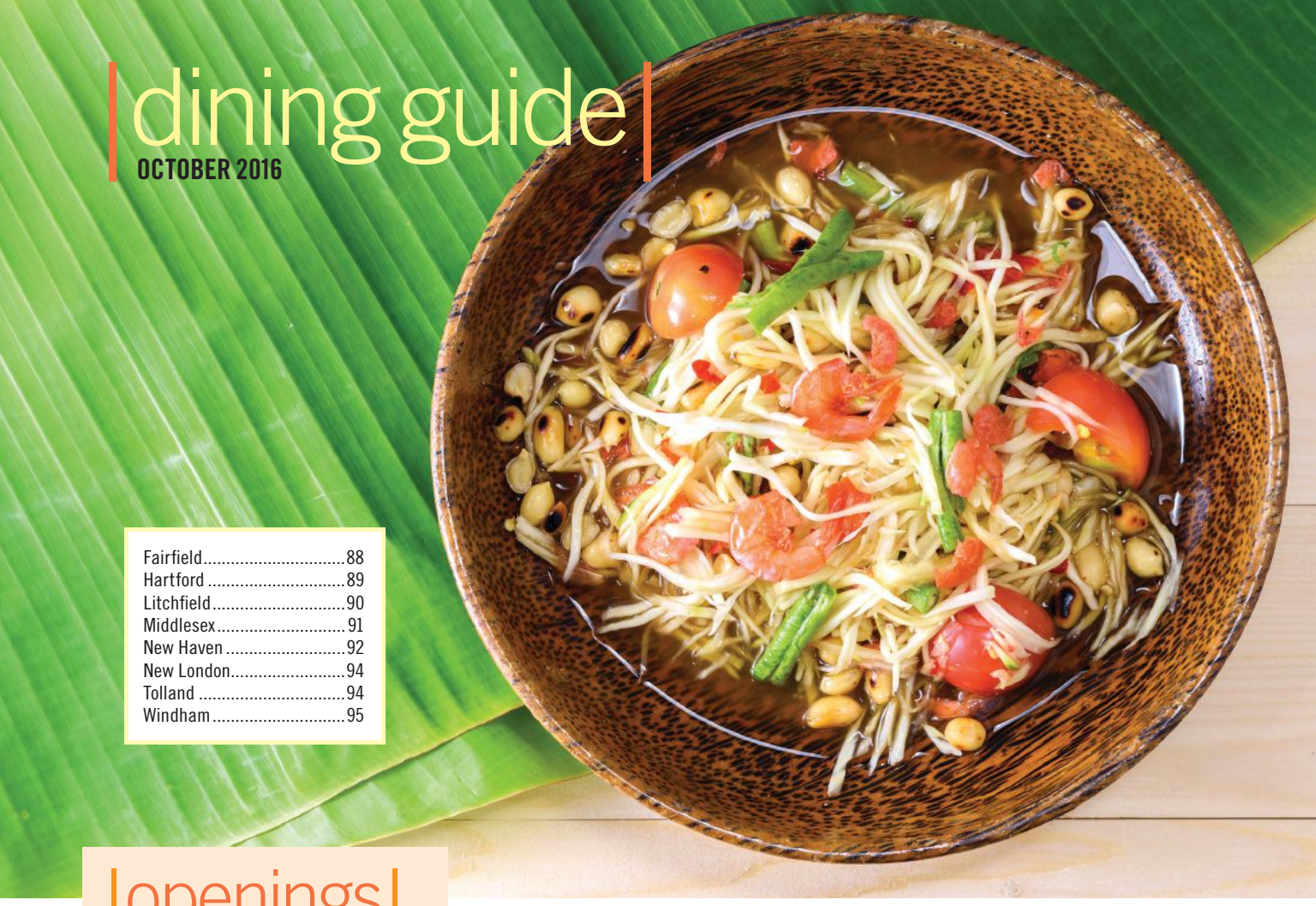
1-866-558-7109

BestCTWindow.com

[1]**Renewal by Andersen of Southern New England is an independently owned and operated affiliate operating in RI, CT and Cape Cod, MA.** Offer not available in all areas. Discount applied by retailer representative at time of contract execution and applies to purchase of 3 or more windows and/or 1 or more patio doors. To qualify for discount offer, initial contact for a free Window Diagnosis must be made and documented on or before 10/31/16 with the appointment then occurring no more than 10 days after the initial contact. No payments and deferred interest for 60 months available to well qualified buyers on approved credit only. Not all customers may qualify. Higher rates apply for customer with lower credit ratings. Financing not valid with other offers or prior purchases. No Finance Charges will be assessed if promo balance is paid in full in 60 months. Renewal by Andersen retailers are independently owned and operated retailers, and are neither brokers nor lenders. Any finance terms advertised are estimates only, and all financing is provided by third-party lenders unaffiliated with Renewal by Andersen retailers, under terms and conditions arranged directly between the customer and such lender, all subject to credit requirements. Renewal by Andersen retailers do not assist with, counsel or negotiate financing, other than providing customers an introduction to lenders interested in financing. All residents of islands including but not limited to Martha's Vineyard and Nantucket will be subject to an island surcharge. CT HIC.0634555. MA 173245. RI 36079. Southern New England Windows, LLC, d/b/a Renewal by Andersen of Southern New England. Southern New England Windows LLC is the authorized representative of Renewal by Andersen and the registered Home Improvement Contractor. Renewal by Andersen does not hold this HIC number. "Renewal by Andersen" and all other marks where denoted are marks of Andersen Corporation. ©2016 Andersen Corporation. All rights reserved. ©2016 Lead Surge LLC. All rights reserved. *See limited warranty for details.

dining guide

OCTOBER 2016



Fairfield....88
Hartford....89
Litchfield....90
Middlesex....91
New Haven....92
New London....94
Tolland....94
Windham....95

openings

Our monthly look at some of what's new and exciting on the Connecticut dining scene

Boothbay Lobster Company, Stamford A hot buttered taste of Maine has arrived in Connecticut thanks to this upstart lobster shack opened with a mission to craft "wicked good lobster rolls and showcase the best seafood mid-coast Maine has to offer." *203-870-9565, boothbaylobster.com*

Tabloa, Norwalk Creative tapas, cocktails and wine are served in this swanky new Norwalk spot that takes its culinary cues from the Mediterranean Sea. The kitchen is led by chef Raul Gonzalez, formerly of Meson Galicia in Norwalk. *203-939-9602, tablaosono.com*

Tom's Urban, Mohegan Sun A new edition to the dining scene at Mohegan Sun, Tom's Urban features a menu of global street foods inspired by the travels of co-founder Tom Ryan. Highlights include Xiangxiang crispy duck wings, al carbon steak nachos and wok-charred spicy edamame. *860-862-TOMS, tomsurban.com*

Camps, Middletown Billed as "comfort food with a twist," this casual spot offers dishes like Thai PBJ wings, chili dog poutine and bacon-wrapped meatloaf. *860-343 9756, campscomfort.com*

92 Bank, Waterbury The self-proclaimed "bistro with a beat" offers a farm-to-fork menu from executive chef Daniel Rodriguez with fresh ingredients from local farms whenever possible. An upstairs cabaret features live entertainment. *203-759-8511, 92bankbistro.com*

Know of a new Connecticut restaurant? Email Erik Ofgang at eofgang@connecticutmag.com.

Fairfield County

Aranci 67 • ***Italian*** • **EP** Excellent Sorrento-style Italian food made by the former chef at Le Fontane. Menu includes best-in-class pasta dishes. • 142 Old Ridgefield Road, Wilton, 203-587-1300 *aranci67.com*. Closed Sun. D, L (Mon.-Fri.), $$, WA

Archie Moore's Bar & Restaurant • ***American*** Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 48 Sanford St., Fairfield, 203-256-9295 *archiemoores.com*. Open daily. L D LS, $

Basso Cafe • ***Mediterranean*** Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 *www.bassobistrocafe.com*. Closed Mon. L (Tues.-Sat.), D, $$$

Butcher's Best Country Market • ***Deli*** • **RC** Meats are hand-selected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 *butchersbestmarket.com*. Closed Sun. L, $

Cesco's Trattoria • ***Italian*** Chef Aldo Chiamulera's new restaurant is a sophisticated riff on an Old World country villa. *Wine Spectator* Award of Excellence. • 25 Old Kings Hwy., Darien, 203-202-9985 *cescostrattoria.com*. Open daily. L D, $$$, WA

Crave • ***American*** Dishes like eggplant stack, fish tacos, the Crave 52 Burger, meatball and lobster ravioli are served in an atmosphere that provides a seamless extension from elegant dining into a stylish, attractive bar setting. • 52 Sanford St., Fairfield, 203-292-8080 *crave52.com*. Open daily. L D SB, $$, E, WA

DaPietro's Restaurant • ***Italian*** • **EP** Chef Pietro Scotti prepares critically acclaimed cuisine. In particular, he's known for his homemade pasta, seafood, meats and game, as well as his signature sauces. • 36 Riverside Ave., Westport, 203-454-1213 *dapietros.com*. Closed Sun. L (Mon.- Fri.) D, $$

Elm • ***American*** World-class chef Brian Lewis makes culinary magic here — with the freshest local, top-quality ingredients — in an elegant minimalist environment. And there's a great Sunday brunch. • 73 Elm St., New Canaan, 203-920-4994 *elmrestaurant.com*. Closed Mon. D SB, $$$, WA

The Fez • ***Moroccan*** In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, swordfish tagine)—The Fez serves up equally as eclectic live music nightly. • 227 Summer St., Stamford, 203-324-3391 *thefez1.com*. Open daily. L (Mon.-Fri.) D LS, $$, E

Fin • ***Japanese*** Specializes in fresh, imaginative sushi and authentic Japanese cuisine. • 1253 Post Road, Fairfield, 203-255-6788; 219 Main St., Stamford, 203-359-6688 *fin-sushi.com*. Open daily. L D LS, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 *pepespizzeria.com*. Open daily. L D, $, WA

Gabriele's Italian Steakhouse • ***Italian*** Gabriele's is large and luxe, and so are the steaks, which include filet mignon served on the bone, Wagyu and bone-in porterhouse. • 35 Church St., Greenwich, 203-622-4223 *gabrielesofgreenwich.com*. Open daily. D, $$$

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** • **EP** Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 2070 Post Road, Fairfield, 203-955-1643 *geronimobarandgrill.com*. Open daily. L D LS, $$

Homestead Inn — Thomas Henkelmann • ***French*** • **EP** Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 *homesteadinn.com/thomas-henkelmann*. Closed Sun.-Mon. L (Tues.-Fri.), D, $$$

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: $ — inexpensive (under $15); $$ — moderate ($15-$25); $$$ — expensive (over $25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); **EP** = 2016 Experts' Pick; **RC** = 2016 Readers' Choice.

Ichiro • ***Sushi*** • **EP** Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 *ichirodanbury.com*. Open daily. D, LS (Fri.-Sat.), $$

Joseph's Steakhouse • ***American*** • **EP** Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 *josephssteakhouse.com*. Open daily. L (Mon.-Fri.) D, $$$, WA

Little Pub • ***American*** • **EP RC** Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, 203-544-9222 *littlepub.com*. Open daily. L D, $$

Local Kitchen and Bar • ***American*** • **EP** Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 *sonolocal.com, fairfieldlocal.com*. Open daily. L D SB, $$, WA

Market Place • ***American*** Featuring American farm-to-table cuisine with a locally sourced menu. • 33 Mill Plain Road, Danbury, 203-616-5836 *marketplacedanbury.com*. Open daily. L D LS, $$, WA

Match • ***American*** • **EP** The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, 203-852-1088 *matchsono.com*. Open daily. D L (Wed.-Fri.), $$$

Pho Vietnam • ***Vietnamese*** A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 *rivebistro.com*. Open daily. L D, $$, WA

Positano Ristorante • ***Italian*** This restaurant has been owned and operated by the Scarpati family for more than 15 years. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 *positanosrestaurantwestport.com*. Open daily. L D SB, $$, E

Redding Roadhouse • ***American*** This cozy, classic-style pub features seafood and meat classics as well as an assortment of artisan cheeses, a good beer list and specialty cocktails. • 406 Redding Road, Redding, 203-938-3388 *thereddingroadhouse.com*. Open daily. L D SB, $$, E, WA

Roberto's • ***Italian*** • **RC** Excellent Italian food with attentive service, plus catering and a full-service banquet facility. • 505 Main St., Monroe, 203-268-5723 *robertosmonroe.com*. Open daily. L (Sun.), D, $$

Sal e Pepe Contemporary Italian Bistro • ***Northern Italian*** • **RC** Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, 203-426-0805 *salepeperestaurant.com*. Open daily. L D, $$, WA

The Schoolhouse at Cannondale • ***American*** • **EP** With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. • 34 Cannon Road, Wilton, 203-834-9816 *schoolhouseatcannondale.com*. Closed Mon. L (Fri., Sat) D (Wed., Fri., Sat.) SB, $$$

The Sitting Duck Tavern • ***American*** • **RC** Neighborhood tavern committed to using regionally and locally grown produce and products. • 3694 Main St., Stratford, 203-873-0871 *sittingducktavern.com*. Open daily. L D LS SB, $$

The Spinning Wheel • ***American*** • **RC** Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a newly renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, 203-664-4000 *swredding.com*. Open daily. L (Thurs.-Sat.) D, $$$, WA

Tazza Osteria & Bar • ***Italian*** • **EP RC** Try favorites like grilled octopus, hanger steak, meatballs and brick oven pizza in a modern and trendy atmosphere. • 116 Post Road, Fairfield, 203-292-8810 *tazzaosteriabar.com*. Open daily. L (Mon.-Sat.) D, $$

Tequila Mockingbird • ***Mexican*** • **EP** The food here is made with traditional ingredients when possible, including imported chiles. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. • 6 Forest St., New Canaan, 203-966-2222 *tequilamockingbirdnc.com*. Open daily. D, $$

TerraSole • ***Italian*** This cheese and wine bar features authentic Italian cuisine, with locally grown and, whenever possible, organic produce, fish and meat as well as a 200-plus bottle wine list. • 3 Big Shop Lane., Ridgefield, 203-438-5352 *terrasoleridgefield.com*. Open daily. L D, $$

Uberti's Fish Market • ***Seafood*** Specialties include fish-and-chips, stuffed scallops, lobster rolls and deep-fried lobster at this seafood market. • 88 Ferry Blvd., Stratford, 203-377-1429. Open daily. L D, $$, WA

Vespa • ***Italian*** • **EP** Upscale Italian dining with a frequently changing menu that utilizes local ingredients. • 2 Post Road, Westport, 203-557-9057 *vespawestport.com*. Closed Mon. D (Mon.-Sun.), $$, WA

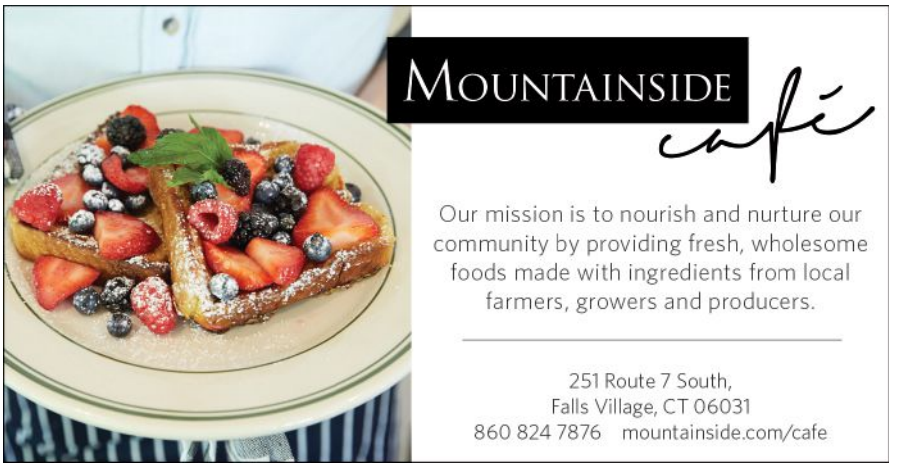
Wafu Asian Bistro • ***Asian*** • **EP** Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 *wafuasianbistro.com*. Open daily. L D, $

Walrus + Carpenter • ***Barbecue*** • **EP** Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 *walruscarpenterct.com*. Open daily. L D, $$, WA

Basso's Cafe • ***Mediterranean*** This fine dining and now full bar establishment revolves around an intimate and authentic expression of Renato's cultural heritage of Mediterranean and Latin American fusion cuisine. • 124 New Canaan Ave., Norwalk, 203-354-6566 *bassobistrocafe.com*. Closed Mon. L D, $$$, E, WA

Hartford County

Abigail's Grille and Wine Bar • ***American*** Completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or cedar-plank Atlantic salmon. • 4 Hartford Road, Simsbury, 860-264-1580 *abigailsgrill.com*. Open daily. L (Mon.-Fri.) D SB, $$, WA


MOUNTAINSIDE
café
Our mission is to nourish and nurture our community by providing fresh, wholesome foods made with ingredients from local farmers, growers and producers.
251 Route 7 South,
Falls Village, CT 06031
860 824 7876 mountainside.com/cafe

A Wooster Street Tradition in the Heart of New Haven
TRE SCALINI
Tre Scalini Gift Certificates are always tastefully perfect & appreciated!
100 Wooster St., New Haven, CT • 203.777.3373
www.trescalinirestaurant.com
Tre Scalini
RISTORANTE

dining guide | hartford county

Artisanal Burger Company • ***American*** Gourmet burgers are the specialty here, but they are only the beginning of the culinary delights diners will experience. • 1436 Pleasant Valley Road, Manchester, 860-644-0046 *artisanalburgercompany.com*. Open daily. L D LS, $$, WA

@the Barn • ***American*** This 170-seat, 4,000-square-foot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 *atthebarngranby.com*. Closed Mon. L D (Tues.-Sun.) , $$, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** • **EP** Barcelona's newest location in a popular line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, 860-218-2100 *barcelonawinebar.com*. Open daily. L (Mon.-Sat.) D LS, $$, E, WA

Bear's Smokehouse Barbecue • ***Barbecue*** • **EP** Let your inner bear roar at these finger-lickin' good Kansas City-style barbecue joints owned by competitive eating champion Jamie McDonald. • 89 Arch St., Hartford, 860-724-3100; 2152 Poquonock Ave.,Windsor, 860-999-3834 *bearsbbq.com*. Open daily. L D, $$, WA

Carbone's Kitchen • ***Italian*** Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, 860-904-2111 *carboneskitchen.com*. Open daily. L (Mon.-Fri.) D, $$, WA

Carbone's Ristorante • ***Italian*** • **EP** This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano. • 588 Franklin Ave., Hartford, 860-296-9646 *carbonesct.com*. Closed Sun. L (Mon.-Fri.) D, $$$, WA

Cavey's Restaurant • ***Italian / French*** Choose from handmade pasta and house-cured salami in the Northern Italian restaurant upstairs, or soufflé and buttery foie gras in the luxurious French restaurant downstairs. Enjoy a cocktail with some light jazz in a casual lounge while you decide. • 45 E. Center St., Manchester, 860-463-2751 *caveysrestaurant.com*. Closed Mon. D, $$, E, WA

Confetti • ***Italian*** • **EP** Offers Italian-American cuisine with a celebratory vibe. Also caters and operates the Big Red Truck food truck. • 393 Farmington Ave., Plainville, 860-793-8809 *idineconfetti.com*. Closed Mon. & Tues. D (Wed.-Sun.) SB, $$

Fleming's Prime Steakhouse & Wine Bar • ***American*** • **EP** Premier destination for prime meats and chops, fresh fish and poultry, with a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, 860-676-WINE *flemingssteakhouse.com*. Open daily. D, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, 860-236-7373; 221 Buckland Hills Drive, Manchester, 860-644-7333 *pepespizzeria.com*. Open daily. L (Mon.-Fri.) D, $, WA

GoldBurgers • ***Burgers*** The big (with a capital B) juicy specialties at GoldBurgers are all made with locally sourced beef and include the venue's namesake, the GoldBurger, a monster of a burger made with two patties and crowned by potato chips. • 1096 Main St., Newington, 860-665-0478. Open daily. L D, $, WA

Grants Restaurant, Bar & Patisserie • ***Continental*** A West Hartford institution serving inventive dishes like braised lamb shank, pistachio-crusted Idaho trout and chocolate-caramel opera cake. • 977 Farmington Ave., West Hartford, 860-236-1930 *billygrant.com*. Open daily. L (Mon.-Sat.) D, $$, WA

Max Downtown • ***American*** • **EP** Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Award of Excellence. • 185 Asylum St., Hartford, 860-522-2530 *maxrestaurantgroup.com*. Open daily. L (Mon.-Fri.) D LS, $$$, WA

Max Fish • ***Seafood*** Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 *maxfishct.com*. Open daily. L (Mon.-Sat.) D LS, $$

Max's Oyster Bar • ***Seafood*** • **EP** Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city oyster bar. • 964 Farmington Ave., West Hartford, 860-236-6299 *maxrestaurantgroup.com/oyster*. Open daily. L, D, LS (Sat.), $$$

THE SPINNING WHEEL RESTAURANT PRESENTS
Holiday WiSHES
2016
A LIVE MUSICAL REVUE & GOURMET DINNER
DECEMBER 9 - 30
PERFECT FOR THE WHOLE FAMILY!
SHOWS EVERY WED & FRI {6:30 PM} · SUN {5:00 PM}
MATINEES ON SAT {12:00 PM} & SUN {1:00 PM}
FOR COMPLETE LISTINGS OF SHOW TIMES & MORE INFO, VISIT
WWW.SWREDDING.COM OR EMAIL RESERVATIONS@SWREDDING.COM
ADVANCE PURCHASE OF SEATS REQUIRED
THE SPINNING WHEEL
restaurant · bar · catering
109 Black Rock Turnpike · Redding, Connecticut

The Mill on the River • ***American*** Pan-seared Chilean sea bass and pork chop Milanese are tops at this former gristmill. *Wine Spectator* Award of Excellence. • 989 Ellington Road, South Windsor, 860-289-7929 *themillontheriver.com*. Open daily. L (Mon.-Fri.) D SB, $$, WA

ON20 • ***Contemporary French / American*** • **EP** Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, 860-722-5161 *ontwenty.com*. L (Mon.-Fri.) D (Wed.-Sat.) L D, $$$, E

Plan B Burger Bar • ***Burgers*** • **RC** Gourmet burgers and a wide selection of beers and bourbons. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737 *planbburger.com*. Open daily. L D LS, $, WA

Rooster Co. • ***American*** Rotisserie chickens made to perfection are the heart and soul of menu here. • 1076 Main St., Newington, 860-757-3969 *roostercompany.net*. Open daily L D, $$, WA

Ruth's Chris Steakhouse • ***Steak*** Billed as "the steak that speaks for itself" the steaks served here are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 *ruthschris.com*. Open daily. L (Sun.) D, $$$, WA

Shady Glen • ***American*** A dairy bar/restaurant known for cheeseburgers and ice cream. • 840 Middle Tpke. E., Manchester, 860-649-4245; 360 Middle Tpke. W., Manchester, 860-643-0511. Open daily. L D, $, WA

Sorella • ***Italian*** A new kid on the block from restaurant pros Billy Carbone and Dan Keller, who own Dish across the street. • 901 Main St., Hartford, 860-244-9084 *sorellahartford.com*. L (Mon.-Sat.) D, $$, WA

Tisane Euro-Asian Café • ***Asian Fusion*** The diverse menu is complemented by more than 40 specialty martinis and other specialty drinks. Try the Far East nachos, wings trio, Tisane Cobb salad, noodle bowls and espresso steak. • 537 Farmington Ave., Hartford, 860-523-5417 *mytisane.com*. Open daily. L D SB, $, E, WA

Trumbull Kitchen • ***American*** "Global comfort food" is served at communal tables at this sophisticated city brasserie. *Wine Spectator* Award of Excellence. • 150 Trumbull St., Hartford, 860-493-7417 *maxrestaurantgroup.com*. Open daily. L (Mon.-Sat.) D LS, $$, E

Vinted Wine Bar & Kitchen • ***Tapas*** This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford, 860-206-4648 *vintedwinebar.com*. Open daily. D, $$, WA

The Willows • ***American*** • **EP** A suave boîte in the DoubleTree Hotel helmed by star chef Leo Bushey III. On the menu: vanilla-poached lobster, pot-au-feu and pork tenderloin roulade with sun-dried fruit. • 42 Century Drive, Bristol, 860-589-7766 *doubletree-bristol.com*. Open daily 5 to 10. D, $$$, WA

Litchfield County

Backstage • ***American*** Enjoy casual American fare prepared from scratch — salads and soups, creative small plates, hand-formed Angus patties on house-baked rolls — and 40 beers on tap. • 84 Main St., Torrington, 860-489-8900 *backstageeatdrinklive.com*. Open daily. L D LS SB, $$, E, WA

Carole Peck's Good News Cafe • ***New American*** Chef Carole Peck offers original dishes like warm crab taco and chicken tagine. • 694 Main St. S., Woodbury, 203-266-GOOD *good-news-cafe.com*. Closed Tues. L D, $$

Community Table • ***American*** • **EP** Chef Joel Viehland offers a seasonal menu using only ingredients grown, raised or foraged within a 200-mile radius. • 223 Litchfield Tpke., Washington, 860-868-9354 *communitytablect.com*. Closed Tues.-Wed. D SB, $$, WA

The Cookhouse • ***Barbecue*** • **EP** "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 *thecookhouse.com*. Open daily. L D, $$, WA

Gifford's • ***American*** Enjoy a melting pot of a menu that features the flavors of Thailand, Tuscany, Vietnam, Morocco and France, as well as local farm fare. In winter, guests can enjoy a fireplace; in summer, they can eat outside on an awning-shaded dining terrace. • 9 Maple St., Kent, 860-592-0262 *jpgifford.com*. Closed Mon.-Tues. D, $$$, WA

The Hopkins Inn • ***Austrian/American*** • **EP** A country inn with an Old World atmosphere known for wiener schnitzel, backhendl and fresh-caught trout. • 22 Hopkins Road, Warren, 860-868-7295. Closed Mon. B L (Tues.-Sat.) D, $$$

John's Café • ***New American*** Popular spot for New American cuisine with a Mediterranean accent: grilled pizzas, ricotta gnocchi and salmon with morels. *Wine Spectator* Award of Excellence. • 693 Main St. S., Woodbury, 203-263-0188 *johnscafe.com*. Open daily. L (Mon.-Sat.) D, $$, WA

Mountainside Café • ***Farm to Table*** Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 *mountainside.com/cafe*. Open daily. B L D SB, $, WA

The Painted Pony • ***American*** This cozy spot offers a variety of dishes, from prime rib and steak to pasta and pizza. Live entertainment every Thurs. • 74 Main St. (Route 61), Bethlehem, 203-266-5771 *paintedponyrestaurant.com*. Open daily. L (Mon.-Sat.) D, $, E, WA

Patty's Restaurant • ***American*** A delightful breakfast experience with generous portions — the menu is influenced by season and might include treats such as raisin French toast or apple, walnut and cranberry pancakes. • 499 Bantam Road, Litchfield, 860-567-3335. Open daily. B L, $

The Restaurant at Winvian Farm • ***French*** • **EP** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Road, Morris, 860-567-9600 *winvian.com*. Closed Mon.-Tues. L D, $$$, WA

Saltwater Grille • ***Seafood*** Casual and fine dining with seafood, raw bar, meat, vegetarian and kids menu options. Happy hour is Mon.-Fri 4-6 p.m., and the lounge is open late Fri. & Sat. Outdoor patio and private dining available. • 26 Commons Drive, Route 202, Litchfield, 860-567-4900 *litchfieldsaltwatergrille.org*. Open daily. $$, E, WA

Scarpelli's • ***American*** Since 1936, Scarpelli's has been offering classic comfort foods like chicken parmigiana, meat loaf, fried chicken and fish-and-chips. • 865 Migeon Ave., Torrington, 860-482-7977 *scarpellisclassiccatering.com*. Open daily. B L D, $$, WA

The Venetian Restaurant • ***Classic Italian*** Enjoy seasonal specials and traditional fare like house-made pasta. • 52 East Main St., Torrington, 860-489-8592 *thevenetianrestaurant.com*. Closed Tues. L (Mon.-Sat.) D, $$, WA

The Village Restaurant • ***American*** Historic pub and restaurant in the heart of Litchfield. Veal Bartalucci, Parmesan-and-horseradish-encrusted salmon and cheese-burgers top the menu. • 25 West St., Litchfield, 860-567-8307 *village-litchfield.com*. Open daily. L D, $$

The White Hart • ***Farm to Table*** • **EP** High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 *whitehartinn.com*. Open daily. L D SB, $$, WA

The White Horse Country Pub • ***American*** • **EP** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones — shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 *whitehorse-countrypub.com*. Open daily. L D SB, $$, WA

Winvian • ***American*** • **EP** Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an ecclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 *winvian.com*. Closed Tues. L (Sat.-Sun.), D (Wed.-Mon.), $$$

Middlesex County

Alforno • ***Northern Italian*** Known for a great selection of house-made ravioli, including veal osso buco with fresh ricotta ravioli, butternut squash ravioli and wild boar ravioli, as well as tagliatelle Bolognese and arugula chicken. • 1654 Boston Post Road, Old Saybrook, 860-399-4166 *alforno.net*. Open daily. L D, $$, WA

Angelico's Lake House • ***American*** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, 860-267-1276 *angelicoslakehouse.com*. Open daily. L D LS SB, $$, E, WA

Baci Grill • ***Modern Italian*** Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Road, Cromwell, 860-613-2224 *bacigrill.com*. Open daily. L D LS, $$, E, WA

Boom • ***American*** Dine on the outdoor deck overlooking a sea of yachts. Favorites include fried oysters, filet mignon Oscar with crabmeat-sherry cream and BBQ duck quesadillas. • Brewer's Pilots Point Marina, 63 Pilots Point Drive, Westbrook, 860-399-2322 *boomrestaurant.net*. Open daily. L D SB, $$, WA

Chester's Barbecue • ***Barbecue*** Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St., Clinton, 860-669-6868 *chestersbbq.com*. Open daily. L D, $$

Chicago Sam's • ***American*** This beloved sports bar takes sports fanaticism to new heights, showing every NFL, MLB, NBA and NHL game. When it comes to the menu, this place is also a winner. • 51 Shunpike Road, Cromwell, 860-635-1860 *chicagosams.com*. Open daily. L D LS, $, E, WA

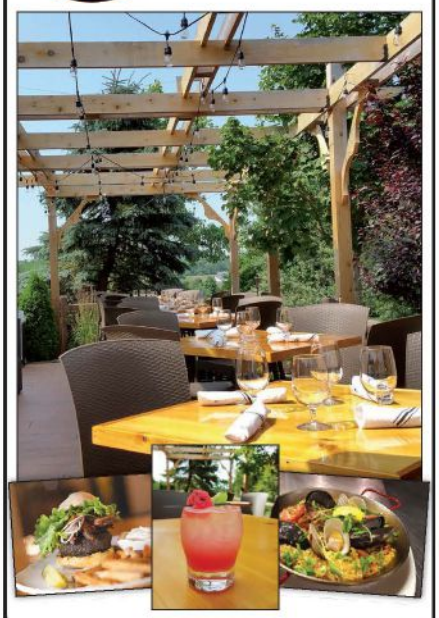
Cuckoo's Nest • ***Mexican*** • **RC** Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for more than 35 years. • 1712 Post Road, Old Saybrook, 860-399-9060 *cuckoosnest.biz*. Open daily. L D SB, $$, E, WA

Dattilo Fine Italian at Water's Edge Resort and Spa • ***Italian*** Enjoy spectacular ocean views as you indulge in award-winning dishes like Torte di Granchio (lump crab cakes with watermelon radish slaw and caper aioli), Gnocchi Cosentina and Tagliata Toscana. • 1525 Boston Post Road., Westbrook, 860-399-5901 *watersedgeresortandspa.com*. Open daily. B L D SB, $$$, E

El Pulpo Restaurant & Tapas Bar • ***Mediterranean*** Paella de mariscos and Vieiras a la Plancha (grilled diver sea scallops and lobster over fray fontina cheese risotto and champagne sauce) are among the highlights of this romantic restaurant. • 386 Main St., Middletown, 860-788-7525. Open daily. L D, $$

Eli Cannon's Tap Room • ***Beer Bar*** • **EP** The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 *elicannons.com*. Closed Mon. L (Fri.-Sun.) D LS, $$, WA

Roots Down
American Bistro
Locally Sourced, Freshly Prepared



CT Magazine's
2016 Awards Winner!
Best New Restaurant in CT
Best Hidden Gem in CT
Best Brunch in CT *Runner Up*

EXPERTS' CHOICE best restaurants CONNECTICUT MAGAZINE 2016
READERS' CHOICE best restaurants CONNECTICUT MAGAZINE 2016

(860) 315-5614 • 18 Route 171, Woodstock, CT
www.roots-down.net

L'ORCIO
(lorchio) n. *A terra cotta urn used for storing olive oil.*

Whether you're having a cocktail at the beautiful bar, an intimate dinner in the elegant dining room or appetizers with your friends under the wisteria-covered arbor in the courtyard, all of your senses are sure to be pleased.

EXPERTS' CHOICE best restaurants CONNECTICUT MAGAZINE 2016
OUTDOOR DINING
2016 Expert' Pick

Contemporary Italian Cuisine
806 State St., New Haven
203-777-6670 • lorcio.com

dining guide | middlesex county

Fresh Salt • ***American*** • **EP** Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, osso buco and Block Island swordfish. • 2 Bridge St., Old Saybrook, 860-395-2000 *saybrook.com*. Open daily. B L (Mon.-Sat.) D SB, $$$, E, WA

Gelston House • ***American*** This historic restaurant offers unparalleled views of the Goodspeed Opera House and the Connecticut River. Entrées include pan-seared duck breast, filet mignon and lamb ragout. • 8 Main St., East Haddam, 860-873-1411 *gelstonhouse.com*. Closed Mon. L (Tues.-Sun.) D LS SB, $$, E, WA

The Good Elephant Bistro • ***Vietnamese*** The elephant in this room is flavor—and lots of it. From five-spice duck to sushi-grade tuna, this restaurant serves the salty, sour, bitter and sweet flavors of Vietnamese cuisine. • 59 Main St., Chester, 860-526-5301 *goodelephantcafe.com*. Open Wed-Sat. D, $$

The Griswold Inn • ***American*** The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. *Wine Spectator* Award of Excellence. • 36 Main St., Essex, 860-767-1776 *griswoldinn.com*. Open daily. L D SB, $$$, E, WA

Iguanas Ranas Taqueria • ***Mexican*** • **EP** Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 *iguanasranastaqueriact.com*. Closed Sun. L D, $

La Boca Mexican Restaurant and Cantina • ***Mexican*** Sizzling fajitas, carne asada, grilled mahi mahi and the La Boca classic burrito are just some of the Mexican cuisine favorites offered at this fun restaurant with a patio and live music. • 337 Main St., Middletown, 860-347-4777 *labocamexican.com*. Open daily. L D LS, $$, E, WA

La Foresta • ***Italian*** • **RC** This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, 860-663-1155 *laforestarestaurant.com*. Open daily. D, $$, WA

Lenny & Joe's Fish Tale • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 *ljfishtale.com*. Open daily. L D, $$, WA

Liv's Oyster Bar • ***Seafood*** Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, 860-395-5577 *livsoysterbar.com*. Closed Tues. D, $$, WA

Luigi's • ***Italian*** Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 *luigis-restaurant.com*. Closed Mon. (except in July and Aug.). D, $$, WA

Mondo Restaurant • ***Pizza*** This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 *mondomiddletown.com*. Open daily L D, $$, WA

Puerto Vallarta • ***Mexican*** • **RC** Authentic, traditional Mexican cuisine is prepared fresh daily – sometimes even at your table – mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 *puertovallartausa.com*. Open daily. L D, $$

River Tavern • ***American*** • **EP** Farm-to-table pioneer Jonathan Rapp wears top toque at this town fixture. On the menu: made-to-order guacamole, grilled Stonington swordfish, New York strip. • 23 Main St., Chester, 860-526-9417 *rivertavernrestaurant.com*. Open daily. L D, $$

The Tea Kettle Restaurant • ***Breakfast*** This breakfast and brunch destination specializes in gluten-free and paleo dishes, from pancakes and muffins to waffles and eggs benedict. The jumbo-size pancakes are popular. • 1395 Boston Post Road, Old Saybrook, 860-577-5039 *theteakettlerestaurant.com*. Open daily. B L, $, E, WA

Westbrook Lobster • ***Seafood*** • **RC** Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 E. Main St., Clinton, 860-664-9464; 300 Church St., Wallingford, 203-265-5071 *westbrooklobster.com*. Open daily. L D, $$, WA

New Haven County

116 Crown • ***American Tapas / Small Plates*** • **EP** Dine on sliders, pizzettes and charcuterie and cheese in a loungelike atmosphere — along with exciting and creative house cocktails. • 116 Crown St., New Haven, 203-777-3116 *116crown.com*. Closed Mon. D LS, $$, E, WA

121 Restaurant @ OXC • ***American*** Watch the planes take off and land at 121, located at the Waterbury-Oxford Airport. The menu runs from great pizzas and burgers to an eclectic mix of American favorites. • 7 Juliano Drive, Oxford, 203-262-0121 *121restaurantgroup.com/oxc*. Closed Mon. L D, $$, E, WA

Adriana's • ***Italian*** • **EP** Old-fashioned Italian fare, served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 *adrianasnewhaven.com*. Open daily. L (Mon.-Fri.), D, LS (Fri.-Sat.), $$, WA

Archie Moore's Bar & Restaurant • ***American*** Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, 203-773-9870; 39 N. Main St., Wallingford, 203-265-7100; 15 Factory Lane, Milford, 203-876-5088; 17 Elizabeth St., Derby, 203-732-3255 *archiemoores.com*. Open daily. L D LS, $

Baja's • ***Mexican*** • **EP** Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, $$, WA

Ballou's Restaurant & Wine Bar • ***Italian*** A casual and relaxed wine bar. Full menu with fondue and much more. Has an outdoor, dog-friendly patio and gluten-free menu. • 51 Whitefield St., Guilford, 203-453-0319 *ballouswinebar.com*. Open daily. L D, $$

Bin 100 • ***Mediterranean*** Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 *bin100restaurant.com*. Open daily. D SB, $$, E, WA

Bistro Mediterranean • ***Mediterranean*** • **RC** This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, 203-467-2500 *bistromediterraneanandtapasbar.com*. Open daily. L D, $$, WA

Ceviche • ***Latin Fusion*** • **EP** Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 *cevichelatinkitchen.com*. Closed Mon. L (Wed.-Thurs.) D LS, $$, WA

Chip's Family Restaurant • ***American*** • **RC** Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065 *chipsrestaurants.com*. Open daily. B L D, $

Consiglio's Restaurant • ***Classic Italian*** Family-owned and -run for more than 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 *consiglios.com*. Open daily. L (Tues.-Fri., Sun.) D, $$

Coromandel Cuisine of India • ***Indian*** • **EP** Wide range of tasty Indian fare is served in a small, tastefully done space. • 185 Boston Post Road, Orange, 203-795-9055 *coromandelcuisine.com*. Open daily. L D SB, $$, WA

D'Vine Bistro • ***French-American*** French-American fusion served up in small plates or entree sizes, with a large number of gluten-free options. Patio dining available. Located on the Guilford Green. • 25 Whitfield St., Guilford, 203-458-1300 *dvinebistro.net*. Closed Mon. L (Tues.-Sat.) D, $$$, E, WA

Dino's Seafood • ***Seafood*** This family-run favorite of local North Haven diners for more than four decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 *dinosseafood.com*. Closed Mon. L D, $, WA

Elm City Social • ***American*** • **EP** Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 *elmcitysocial.com*. Open daily. L D, LS, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762 *pepespizzeria.com*. Open daily. L (Mon.-Fri.) D, $, WA

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** • **EP** Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 *geronimobarandgrill.com*. Open daily. L (Mon.-Sat.) D, $$

Goodfellas Restaurant • ***Italian*** • **EP RC** The extensive menu is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimbocca and the chef's signature filet cognac. • 702 State St., New Haven, 203-785-8722 *goodfellasrestaurant.com*. Open daily. L D, $$, WA

Heirloom • ***Modern Continental*** • **EP** Chef Carey Savona serves dishes like crab cakes with fennel and vermouth butter and herbed gnocchi with rapini and tomatoes. • The Study at Yale, 1157 Chapel St., New Haven, 203-503-3919 *heirloomnewhaven.com*. Open daily. B L (Mon.-Sat.) D SB, $$, WA

Home • ***American*** Whether in the main "dining room" or the "living room" lounge, Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 *www.homerestaurantct.com*. Closed Mon. L D, $$, E

J. Christian's • ***New American*** A smart, lively restaurant and lounge that takes no shortcuts in preparing New American cuisine with a Southern accent. • 9 North Main St., Wallingford, 203-265-6393 *jchristians.com*. Closed Mon. L D, $$

L'Orcio • ***Contemporary Italian*** • **EP** This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 *lorcio.com*. Closed Mon. L (Fri.) D, $$

La Tavola Ristorante • ***Classic Italian*** Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, 203-755-2211 *latavolaristorante.com*. Closed Sun. L D, $$, WA

Mamoun's • ***Middle Eastern*** • **RC** Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 *mamouns.com*. Open daily. L D LS, $, WA

Moxie • ***American*** High-end American cuisine is the star here. Try the perfectly cooked burger that comes with awesome fries doused in kosher salt and malt vinegar powder. • 52 Wall St., Madison, 203-421-6963 *moxie-bar.com*. Closed Mon. D (Tues.-Sun) L (Fri.-Sun.), $$, WA

Park Central Tavern • ***American*** The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, 203-287-8887 *parkcentraltavern.com*. Open daily. L D, $, WA

Ristorante Luce • ***Classic Italian*** Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 *ristoranteluce.net*. Open daily. L (Mon.-Fri.) D, $$

Roìa • ***French/Italian*** This new spot in the Taft Hotel building evokes a golden era when romance reigned. On the menu: artichoke soup, chicken al mattone and panna cotta. • 261 College St., New Haven, 203-200-7045 *roiarestaurant.com*. Open Wed-Sun. D, $$, WA

Sake Fusion Restaurant • ***Asian Fusion*** Indian pancakes with curry sauce and Vietnamese-style grilled pork are just a few of the Asian-fusion dishes on the menu. • 730 Main St. S., Southbury, 203-264-2888 *sakefusionsouthbury.com*. Open daily. L (Mon.-Sat.) D, $, WA

Sans Souci • ***American*** A casual mainstay in the area that prides itself on offering fresh pasta, steak, chicken, veal, seafood and other crowd pleasers. • 2003 N. Broad St., Meriden, 203-639-1777 *sanssoucirestaurant.com*. Closed Mon. L (Tues.-Fri.), D, $$

Señor Pancho's • ***Mexican*** Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 *senorpanchos.com*. Open daily. L D SB, $, E, WA

Shell & Bones Oyster Bar & Grill • ***Seafood*** • **EP** This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 *shellandbones.com*. Open daily. D L (Sat.-Sun.), $$$

the barn
RESTAURANT
Private Events & Catering
Private event space for up to 50 people. Our chefs and Sommelier can create the perfect menu for you and your guests. Our event planners handle even the smallest detail.
(860) 413-3888 | atthebarngranby.com | 17R E. Granby Road, Granby, CT

GREAT RAW BAR
JAZZ SUNDAYS @ 5PM
LITCHFIELD'S BEST
OUTDOOR DINING
LITCHFIELD SALTWATER GRILLE
SALTWATER GRILLE
Litchfield Hills' Seafood Destination
Voted Best of New England Happy Hour Weekdays 4-6pm
Open 7 Days @ 4PM • Lunch Friday—Sunday @ 11:30AM
RSVP 860-567-4900
litchfieldsaltwatergrille.org
facebook.com/litchfieldswg
26 Commons Drive (just off 202), Litchfield, CT 06759

Solun Tapas Bar & Restaurant • ***Spanish*** Solun is Spanish for "the sun and the moon" and this restaurant promises an escape from the ordinary with a wide array of tapas and other food classics from Spain. • 245 Amity Road, Woodbridge, 203-298-9741 *soluntapasbar.com*. Open daily. L (Tues.-Sun.) D (Tues.-Sat.) SB, $$, E, WA

Thali / Thali Too • ***Indian*** • **EP** Each location is chic, exotic and fun, but what ultimately distinguishes them is the flavorful food. • 4 Orange St., New Haven, 203-777-1177; 65 Broadway, New Haven, 203-776-1600 *thali.com*. Open daily. L, D, LS (Fri.-Sat.), SB, $$

Tre Scalini • ***Italian*** Elegantly decorated Trattoria-style restaurant offering traditional and creative Italian fare, with a full bar and an extensive wine list. A private banquet room is available, as is outside patio dining during the summer. • 100 Wooster St., New Haven, 203-777-3373 *trescalinirestaurant.com*. Open daily. L (Mon.-Fri.) D, $$, WA

The Wharf • ***New American*** • **EP** This spot at the Madison Beach Hotel serves up panko-crusted sea bass, duck two ways and bourbon-glazed pork tenderloin — with a side of water views. • 94 West Wharf Road, Madison, 203-350-0014 *madisonbeachhotel.com*. Open daily. B L D, $$$, WA

Zafra Cuban Restaurant & Rum Bar • ***Cuban*** With a collection of 300 different kinds of rum — one of the largest in the country — this New Haven establishment is Connecticut's first true rum bar. Small, dark and atmospheric, this hip locale features chef Tadahiro ("Haya") Hayasaka's subtle and sometimes fanciful take on Cuban soul food. • 259 Orange St., New Haven, 203-859-5342 *zafrarumbar.com*. Open daily. L (Tues.-Fri.) D LS, $$, WA

New London County

Al Dente • ***Italian*** Savor the mouthwatering flavors of frutti di mare, farfalle con pollo and medaglioni de manzo, followed up with cannoli or tiramisu at this Italian dining gem. • Foxwoods Resort Casino, Mashantucket, 800-FOXWOODS *foxwoods.com*. Closed Mon.-Tues. D, $$$, E, WA

Alta Strada • ***Italian*** Try favorites like chittara with spicy lobster and fresh peas and grilled lamb chops with asparagus, potato and pickled onion salad. • MGM Grand at Foxwoods, 240 MGM Grand Drive, Mashantucket, 860-312-2582 *altastradarestaurant.com*. Open daily. L D LS SB, $$$, WA

Ballo Italian Restaurant & Social Club • ***Italian*** A sumptuous restaurant inspired by the magnificent 12th-century Abbey of San Galgano in Siena. On the menu: pizza and pasta, striped bass and veal porterhouse. • Mohegan Sun, Uncasville, 860-862-1100 *balloitalian.com*. Open daily. L (Sat.-Sun.) D LS (Fri.-Sat.), $$, WA

Bar Americain • ***American*** This brasserie serves up Bobby Flay specialties like lobster-avocado cocktails, buttermilk-fried chicken with biscuits — and big-time glamour. • Mohegan Sun, Uncasville, 860-862-8000 *baramericain.com*. Open daily. D, $$

The Bistro • ***Seafood*** Formerly Chaplin's & Friends, The Bistro specializes in locally caught seafood and regional American bistro favorites. Standouts include halibut sautéed with almonds, tuna with fresh mango and roasted red-pepper sauce and swordfish garnished with salsa. • 165 Bank St., New London, 860-990-5263 *chaplinsandfriends.com*. Open daily. L D, $$$, WA

Bleu Squid • ***American*** A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 *dessertsmysticct.com*. Open daily. L, $, WA

Bobby's Burger Palace • ***American*** This burger palace serves an array of burgers inspired by chef Bobby Flay's extensive travels. Each is a tribute to a different American regional flavor and tradition. • Mohegan Sun, Uncasville, 888-226-7711 *bobbysburgerpalace.com*. Open daily. L D, $$, WA

Breakwater • ***Seafood*** Located where Skipper's Dock used to be and offers stunning views and ocean-to-table dishes including some with Asian or Latin-American touches. • 66 Water St., Stonington, 860-415-8123 *breakwaterstonington.com*. Closed Mon.-Tues. L D, $$, WA

C.C. O'Brien's • ***Irish Pub*** A neighborhood sports pub with great food, friendly service, sports on 20 HDTVs and live entertainment on Saturday nights. • 8 Mechanic St., Pawcatuck, 860-599-2034 *ccobriens.com*. Open daily. L D LS, $$, WA

Caffé NV • ***Greek*** Favorites include pasta a la Philip and shrimp Saganaki at this restaurant with stained-glass windows and brick walls. • 57 Boston Post Road, Waterford, 860-444-8111 *cafenv.com*. Closed Sun. L D LS, $$, WA

The Captain Daniel Packer Inne • ***American*** This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon • 32 Water St., Mystic, 860-536-3555 *danielpacker.com*. Open daily. L D, $$$, WA

Cedars Restaurant • ***American*** Offers lounge seating and cozy booths. Diners can count on the finest cuts of certified dry-aged prime beef and fresh seafood. • Foxwoods Resort Casino, Mashantucket, 800-FOXWOODS *foxwoods.com*. Open daily. D, $$$, WA

Chester's Barbecue • ***Barbecue*** • **EP RC** Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 943 Poquonnock Road, Groton, 860-449-6868 *chestersbbq.com*. Open daily. L D, $$

The Chestnut Grille • ***American*** The winning seasonal menu here includes succulent treats such as pan-roasted duck breast and seared diver scallops. • The Bee and Thistle Inn, 100 Lyme St., Old Lyme, 860-434-1667 *beeandthistleinn.com*. Closed Sun.-Mon. D, $$$, E

David Burke Prime • ***American*** • **EP** An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. The steak served here is truly a cut above. • Foxwoods Resort Casino, Mashantucket, 860-312-8753 *davidburke-prime.com*. Open daily. L D SB, $$$

Flanders Fish Market & Restaurant • ***Seafood*** Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 *flandersfish.com*. Open daily. L D SB, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous clam pizza is the standout, many others are also worth the wait. This expanding pizza empire continues to set the standard for Connecticut pies. • Mohegan Sun, Uncasville, 860-862-8888 *pepespizzeria.com*. Open daily. L (Mon.-Fri.) D, $, WA

Gaspar's Restaurant • ***New American Cuisine*** • **EP** Enjoy award-winning lobster bisque, sushi rolls and other sea-to-table delicacies made from fresh seafood. Ambience is old-school classy with white tablecloths, red roses and candlelight. There are also excellent grass-fed beef options • 385 Bank St., New London, 860-440-3663 *gasparsnewlondon.com*. Open daily. L D SB, $$, WA

Harbour House Restaurant and Bar • ***Seafood*** • **EP RC** Sample ahi tuna tacos, lobster, grilled swordfish and other seafood favorites in a casually elegant and comfortable setting with stunning water views. • 3 Williams Ave., Mystic, 860-536-8144 *harbourhousect.com*. Open daily. L (Mon.-Fri.) D, $$, E, WA

The Inishmor • ***Irish American Pub*** Get a taste of the old country at this authentic Irish pub where specialties include Gaelic favorites like chips and curry and shepherd's pie. • 20 Main St., Colchester *inishmorpub.com*. Open daily. L D LS, $$, E

Jasper White's Summer Shack • ***Seafood*** This award-winning restaurant features live lobster and crab, fried seafood, chowders and wood-grilled fish. • Mohegan Sun, Uncasville, 860-862-9500 *summershackrestaurant.com*. Open daily. L D SB, $$

Johnny's Peking Tokyo • ***Asian Fusion*** The finest in Asian-fusion cuisine, including ginger duck, shrimp and pork Hunan-style, sushi and sashimi. Dine in or order online for pickup. • 12 Coogan Blvd., Mystic, 860-572-9991 *johnnysushibar.com*. Open daily. L D, $$, WA

Kensington's at Norwich Inn • ***American*** A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, 860-425-3630 *thespaatnorwichinn.com/kensingtons*. Open daily. B L D SB, $$$, E, WA

Kitchen Little • ***American*** Enjoy a panoramic view of the Mystic River while dining on eggs Benedict, omelets and other savory egg dishes at this breakfast destination. • 36 Quarry Road, Mystic, 860-536-2122. Open daily for breakfast. B L (Mon.-Fri.) SB, $

Octagon • ***American*** The menu at this upscale yet relaxed steakhouse includes the signature 24-ounce, bone-in rib eye, 14-ounce Kobe sirloin and wild striped bass. *Wine Spectator* Award of Excellence. • Mystic Marriott Hotel, 625 North Road, Groton, 860-326-0360 *octagonsteakhouse.com*. Open daily. B L D, $$$, R

The Old Lyme Inn • ***American*** • **EP** The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, 860-434-2600 *oldlymeinn.com*. Open daily. L D, $$$, WA

Oyster Club • ***American*** • **EP** This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, 860-415-9266 *oysterclubct.com*. Closed Tues. L (Sat.) D SB, $$, WA

The Pita Spot • ***Middle Eastern*** • **RC** Serving Lebanese and Mediterranean food – fresh, artfully seasoned and cooked to perfection. • 45 Williams Ave., Mystic, 860-415-4656 *thepitaspot.com*. Closed Mon. L D, $

Red 36 • ***American*** • **EP** It's all about the sea at this waterside hotspot that offers delicious dinner with a great view. • 2 Washington St., Mystic, 860-536-3604 *red36ct.com*. Closed Mon. L D, $$

Tolland County

Altnaveigh Inn & Restaurant • ***American*** This 1734 farmhouse serves filet mignon with port-wine reduction demiglace and pan-seared tuna with onion marmalade. • 957 Storrs Road, Storrs, 860-429-4490 *altnaveighinn.com*. Closed Sun.-Mon. L (Tues.-Fri.) D, $$$, WA

Asian Bistro • ***Asian Fusion*** A popular hibachi steakhouse/bar offering Asian-fusion dishes along with sushi and sashimi. • 95 Storrs Road, Mansfield, 860-456-8316 *asianbistromansfield.com*. Open daily. L D, $$, WA

Bidwell Tavern & Cafe • ***American*** • **EP** This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Route 31), Coventry, 860-742-6978. Open daily. L D LS, $$, E, WA

The Blue Oak at the Nathan Hale Inn • ***American*** On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Road, Storrs, 860-427-7888 *nathanhaleinn.com*. Open daily. B L D, $$

Elmo's Dockside • ***Seafood*** Known for fresh, local seafood, homemade clam chowder and lobster bisque, USDA High Choice beef, poultry and pasta dishes. • 48 Hartford Tpke., Vernon, 860-646-3474 *elmosdockside.com*. Open daily. L (Mon.-Sat.) D, $$

Georgina's Italian Restaurant • ***Italian*** Warm and inviting — try the calamari appetizer, chicken Athena, lasagna and chicken parmigiano. • 275 Boston Tpke., Bolton, 860-647-0345 *georginasrestaurant.com*. Closed Mon. L D, $$, WA

Lake View • ***Fresh Seafood / Italian*** • **EP** Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, 860-498-0500 *coventrylakeview.com*. Open daily. L D, $$, E, WA

Little Mark's Big BBQ • ***Barbecue*** Little Mark's famous homemade sauces, such as Kansas City Sweet, Pork Pickin' Vinegar and Texas Hot, enhance the beef and pork ribs. • 226 Talcottville Road, Vernon, 860-872-1410 *littlemarksbbq.com*. Open daily. L D, $$, WA

Pancho Loco • ***Mexican*** Don your shorts and Hawaiian shirt and try this Parrothead paradise for sizzling fajitas and chillin' margaritas. • 218 Talcottville Road, Vernon, 860-871-1819 *pancholoco.net*. Open daily. L D, $, E, WA

Rein's New York Style Deli-Restaurant • ***American*** • **RC** Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, 860-875-1344 *reinsdeli.com*. Open daily. B L D LS SB, $, WA

Tavern House Grill • ***American*** This pub-style sports bar features live entertainment and regular karaoke events. On the menu: steaks, burgers, grilled sandwiches and wings. • 200 Merrow Road, Tolland, 860-872-0332 *tavernhousegrill.com*. Open daily. L D SB, $, E, WA

Trattoria da Lepri • ***Italian*** This family-owned and -run eatery prepares dishes from scratch with local ingredients. • 89 West Road, Ellington, 860-875-1111 *trattoriadalepri.com*. Closed Sun.-Mon. D, $$, WA

True Blue Tavern at the Nathan Hale Inn • ***American*** Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Road, Storrs, 860-427-7888 *nathanhaleinn.com*. Open daily. D, $, WA

Utsav Indian Cuisine • ***Indian*** This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Road, Vernon, 860-871-8714 *utsavcuisine.com*. Open daily. L D, $$, WA

Vernon Diner • ***Continental*** Enjoy anything from homemade French toast and Greek specialties to steak, seafood and pasta at this friendly spot in Vernon. • 453 Hartford Tpke., Vernon, 860-875-8812 *vernondiner.com*. Open daily. B L D LS, $, WA

Willington Pizza House • ***Pizza*** Unusual designer pizza concoctions, including red-potato and seafood casino. • 25 River Road (Route 32), Willington, 860-429-7433 *willingtonpizza.com*. Open daily. L D LS, $, WA

Windham County

85 Main • ***New American*** There's something for everyone at this Main Street fixture: from sushi to duck-liver pâté, pulled-pork barbecue to wild-mushroom ravioli. • 85 Main St., Putnam, 860-928-1660 *85main.com*. Open daily. L D LS, $$, WA

Bella's Bistro • ***Northern Italian*** An upscale spot with a seasonal menu serving veal, beef, chicken, pork, pizzas and more. • 75 Main St., Putnam, 860-928-7343 *bellasbistromarket.com*. Closed Mon. L D (Tues.-Sat.), $$, WA

The Courthouse Bar & Grille • ***American*** Serves 20 great appetizers, plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. • 121 Main St., Putnam, 860-963-0074 *courthousebarandgrille.com*. Open daily. L D LS (weekends), $, WA

Fiesta Cinco De Mayo • ***Mexican*** A festive spot offering pollo salsa verde, carne asada and great guacamole. • 1228 Main St., Willimantic, 860-423-9524. Open daily. L D, $$, WA

Golden Lamb Buttery • ***American*** • EP In a barn overlooking a 1,000-acre farm, dinner here might be roast duckling, chateubriand or honey-glazed rack of lamb. • 199 Bush Hill Road, Brooklyn, 860-774-4423 *thegoldenlamb.com*. Closed Sun.-Mon. L D (Fri.-Sat.), $$$, E, WA

Hank's Restaurant • ***American*** A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Road, Brooklyn, 860-774-6071 *hanksrestaurant.com*. Open daily. L D, $$

The Heirloom Food Company • ***Vegan*** • EP Organic cafe & juice bar offering locally sourced, organic ingredients. • 630 N. Main Street, Danielson, 860-779–3373 *eatheirloomfood.com*. Closed Sun.-Mon. B L, $

The Inn at Woodstock Hill • ***American*** The menu at this historic estate includes shrimp-and-sea-scallop stir-fry and duckling à l'orange. • 94 Plaine Hill Road, Woodstock, 860-928-0528 *woodstockhill.com*. Open daily. L (Thurs.-Sat.) D SB, $$$, WA

The Mansion at Bald Hill • ***American*** The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Road, South Woodstock, 860-974-3456 *mansionatbaldhill.com*. Closed Mon. D, $$$, WA

Mozzarella's Grill & Bar • ***American / Italian*** Great family restaurant with a warm, cozy atmosphere serving fresh burgers, steaks, seafood, and Italian specialties. • 460 Hartford Tpke., Dayville, 860-774-3434 *mozzarellasgrill.com*. Closed Fri.-Sun. B L D, $, E, WA

Roots Down • ***American*** • EP RC American-style bistro featuring locally raised produce and meats. • 18 Route 171, Woodstock, 860-315-5614 *roots-down.net*. Closed Mon. & Tues. L D SB, $$

Someplace Special Pizza • ***Italian*** Serves Greek-style pizza, steaks, seafood and pastas at reasonable prices. • 58 Main St., Putnam, 860-928-2884 *someplacespecialrestaurant.com*. Open daily. L D, $, WA

The Vanilla Bean Café • ***American*** Known for its homemade soups, award-winning chili, vegetarian dishes and desserts. • 450 Deerfield Road (Rtes. 44, 169 & 97), Pomfret, 860-928-1562 *thevanillabeancafe.com*. Open daily. B L D (Wed.-Sun.), $$, E, WA

Willimantic Brewing Co. / Main Street Café • ***Brew Pub*** • EP This pioneering brewery is located within a historic U.S. Post Office building. Beers are brewed in full view of diners. Try the ale-steamed mussels. Other Connecticut craft beers available. • 967 Main St., Willimantic, 860-423-6777 *willibrew.com*. Open daily. L (Tues.-Sun.) D, $$, WA

china and crystal repair

BREAK IT, CHIP IT, CRACK IT—We can restore it. China and crystal restoration. Call us at our Cheshire, CT location 203-271-3659 or visit us online at **www.chinaandcrystalrepair.com**

furniture restoration

FURNITURE REPAIR & RESTORATION. Chairs Re-Caned, Re-Rushed, Re-Upholstered, Re-Glued. Complete Wicker/Rattan Repairs & Restorations. All furniture professionally Stripped, Refinished, Restored & Repaired. Expert furniture decorating and painting. 90 years in business. H.H. PERKINS Company. Call **(203) 787-1123** 370 State Street, North Haven, CT 06473 **www.hhperkins.com**

historic window solutions

We Restore and Improve the Energy Efficiency of Historic Wood Windows

RESTORED • DOUBLE-PANED WEATHER STRIPPED

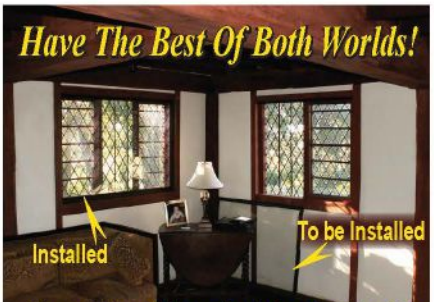
See How It's Done! 2 minute video on our website: www.ctbiglass.com

BI-GLASS of CONNECTICUT, Inc.

"When Only The Original Will Do!" 1-888-966-3937

historic window solutions

Have The Best Of Both Worlds!



Save Your Historic Windows with High-Tech Interior Storm Windows

10 Minute Install / 10 Seconds In / 10 Seconds Out

***Innerglass*®** *Window Systems, LLC*
The Compression-Fit Advantage

stormwindows.com • 800.743.6207

sound proofing

STOP STREET NOISE with custom glass interior storm windows, residential and commercial. Innerglass Window Systems **(860) 651-3951 www.stormwindows.com**

MARKETPLACE ADVERTISING

RATES: $2.75 per word, 15 word minimum. All hyphenated words and phone numbers count as two words. Black and white display advertisements begin at $175 per inch; color display ads begin at $200 per inch.

FREQUENCY DISCOUNTS

12 months = 20% discount
6 months = 15% discount
3 months = 10% discount

PAYMENTS: All advertisements are sold on a prepayment basis. Acceptable forms of payment are: Check, Money Order, Visa, MasterCard, and American Express.

DEADLINES: Materials should be received by the 25th of the second month preceding the issue (for example, October 25 for December)

ADDRESS CORRESPONDENCE:

Tracey Deso, Advertising Department
CONNECTICUT Magazine
100 Gando Drive, New Haven, CT 06513

Phone: 203-680-9929
Email: tdeso@adtaxinetworks.com

the WHEELHOUSE

UNTANGLE THE ELECTION

Tune in to *The Wheelhouse* all month long for exclusive coverage and analysis of the upcoming presidential election. Connecticut's best journalists come out of the political trenches every Wednesday to join co-hosts Colin McEnroe and John Dankosky for this weekly topical roundtable.

Wednesdays at 9 a.m. and 7 p.m. on WNPR

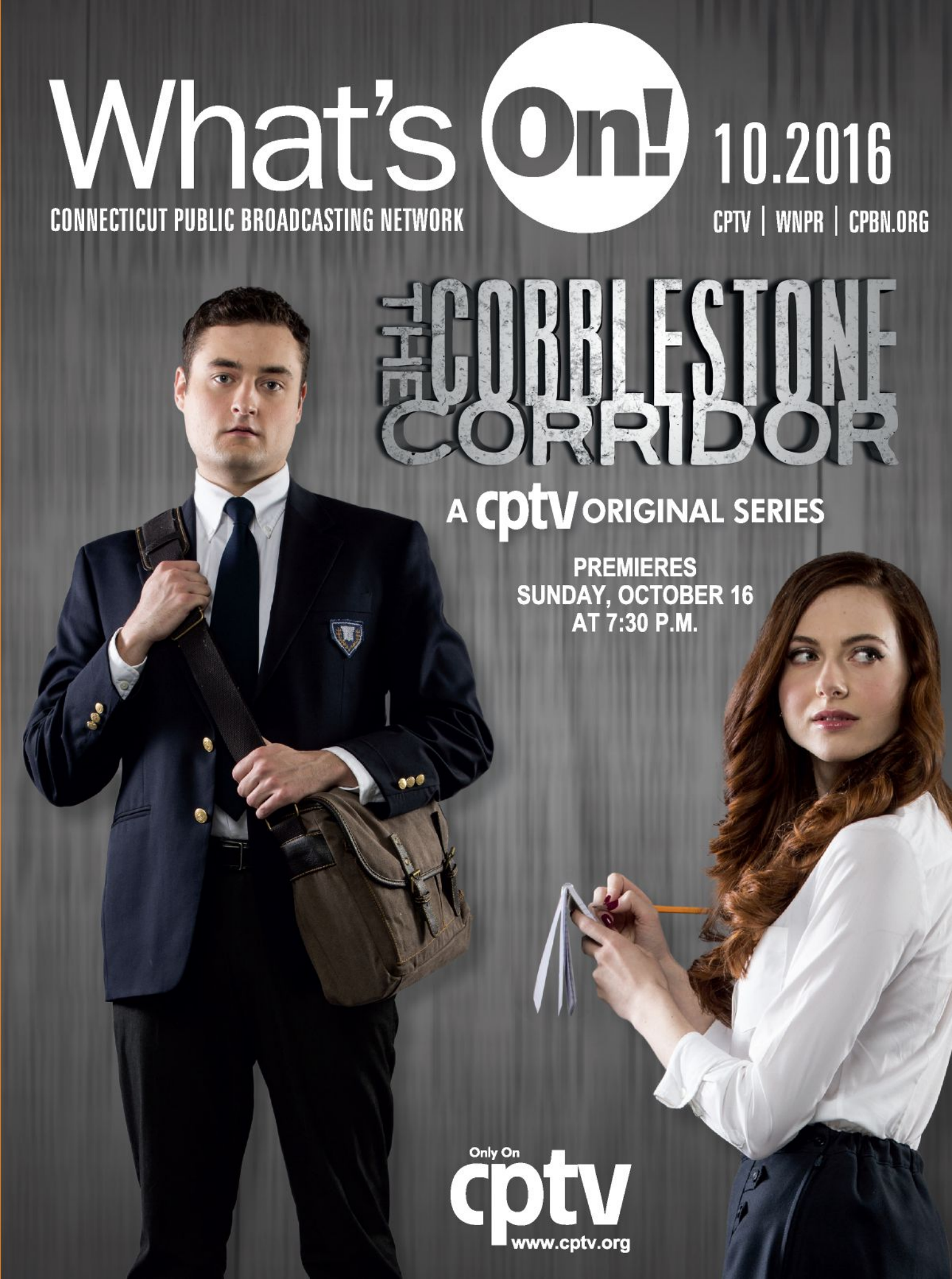
Visit wnpr.org/wheelhouse for more information.

wnpr

What's On! 10.2016

CONNECTICUT PUBLIC BROADCASTING NETWORK

CPTV | WNPR | CPBN.ORG



PRESIDENT'S MESSAGE

Following months of anticipation, we at the Connecticut Public Broadcasting Network, home of Connecticut Public Television (CPTV) and Connecticut Public Radio (WNPR), are thrilled that the premiere of *The Cobblestone Corridor* is finally upon us! This five-part CPTV original series will air Sundays starting October 16 at 7:30 p.m.

The Cobblestone Corridor is the first original scripted drama series that CPTV has produced or co-produced, so this is a particularly exciting endeavor for us. Better yet, the series was filmed entirely on location in Connecticut (including at the Ethel Walker School in Simsbury and UConn School of Law in Hartford), and it is the product of the hard work of hundreds of talented local people, from cast members to crew to extras. Our organization has always been committed to spotlighting the great people and resources Connecticut has to offer, and this local production exemplifies that commitment. We hope it helps prove that great entertainment can be created not just in California or New York, but right here in the Nutmeg State.

The Cobblestone Corridor follows a bright young group of school newspaper reporters who encounter intrigue and secrets as they investigate mysterious happenings at Alfred Pierce Preparatory School. We know many of our CPTV viewers enjoy dramas in which interesting characters tackle puzzling mysteries, so we believe *The Cobblestone Corridor* will be a real treat for them! Find out more about *The Cobblestone Corridor* in this issue's feature story or at cobblestonecorridor.org.

Projects like *The Cobblestone Corridor* would not be possible without help from the Connecticut community. We thank the many companies and organizations who assisted in the making of the series, including Presenting Sponsor UConn Health.

We also thank you, our members, for giving us the support we need to keep bringing new viewing experiences to CPTV audiences – from documentaries that help preserve local history, to live music series like *Infinity Hall Live* and *The Kate*, to original scripted series like this one. We hope you enjoy watching *The Cobblestone Corridor* as much as we enjoyed making it.

Jerry Franklin
President and CEO, Connecticut Public Broadcasting Network

cpbn CONNECTICUT PUBLIC BROADCASTING NETWORK
cptv | wnpr

"What's On!"
is published monthly as a supplement in Connecticut Magazine by Connecticut Public Broadcasting Network, 1049 Asylum Avenue, Hartford, CT 06105. Connecticut Magazine, 100 Gando Drive, New Haven, CT 06513, is published monthly by Digital First Media, Lower Makefield Corporate Center; 790 Township Line Road, 3rd Floor, Yardley, PA 19067. Editorial content for "What's On!", the 16-page program guide devoted to CPTV and WNPR, is determined by Connecticut Public Broadcasting Network (CPBN), a nonprofit corporation chartered by the state of Connecticut.

TRUSTEES:
Jeffrey S. Hoffman/Chair, Tom Barnes/Vice Chair, Brian A. Renstrom /Vice Chair Joyce Ahrens, Tim Bannon, Robert Blocker, Francisco L. Borges, Paul Bucha, Gregory Butler, Christopher Campbell, Gayle Capozzalo, Arnold Chase, Daniel Crown, Christopher Dadlez, Arthur Diedrick, Maryam Elahi, Jeffrey Flaks, Jerry Franklin (ex officio), Lynn Fusco, Peter G. Kelly, Judie Levy (emerita), Thea Montanez, William Nickerson, George Norfleet, Michael Parker, Faye Preston, Michael Price, Eugene M. Salorio, Laura Lee Simon (emerita)
John Soto, E. Roger Williams, Jay Youngling, Michael Zebarth

COMMUNITY ADVISORY BOARD:
Radha Radhakrishnan/Chair, Elaine Elisabeth Barrie, Eric Bennett, Tanya Shriver Castiglione, Linda Cavanaugh, Rocio Chang, Angie Chatman, Tarah S. Cherry, Trillon Dukes, Aaron Frankel, Henry Link, Mary Katherine Long, Francis Peters, Kay Rahardjo, Natasha Samuels, Meher Shulman, Kerrie Sullivan, Maisa Tisdale, Steven H. Werlin

MEMBERSHIP AND PROGRAM INFORMATION:
Call: 860.275.7550
E-mail: audiencecare@cptv.org

Membership starts at $40 per year.

EDITORIAL STAFF:
Editor: Lauren Rosenthal
Senior Art Director: Todd Gray
Contributor: Emily Caswell

WHERE WE LIVE

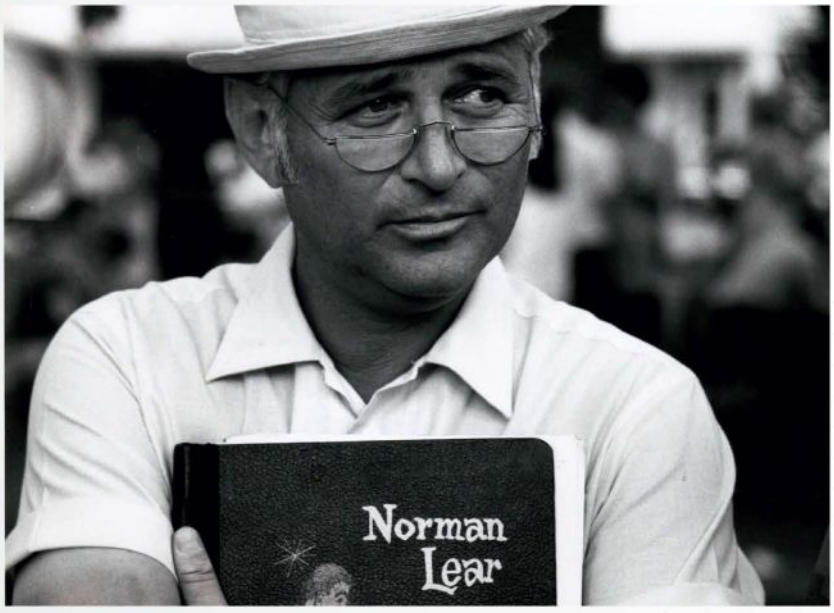
Join the Conversation!

Join host Lucy Nalpathanchil weekdays at 9 a.m. & 7 p.m. for radio with a sense of place.

wnpr
wnpr.org

Sponsored by:
COLUMBIA DENTAL
Open 7 Days with Extended Hours

cptv HIGHLIGHTS



AMERICAN MASTERS:
Norman Lear: Just Another Version of You

Tuesday, October 25 at 9 p.m. on CPTV

Discover how the prolific creator of the iconic television hits *All in the Family*, *The Jeffersons*, and *Good Times* effected social change through his groundbreaking sitcoms and activism. The documentary also features colorful interviews with family, friends, and colleagues, including George Clooney, Amy Poehler, Jon Stewart, and others.

PBS NewsHour Debate Coverage

President – Sunday, October 9 and Wednesday, October 19 at 9 p.m.

Vice President – Tuesday, October 4 at 9 p.m. on CPTV

Tune in for October's live Presidential and Vice Presidential debates before heading to the polls to cast your vote in November. Coverage also includes expert political analysis after each debate.

Nature – Giraffe: Africa's Gentle Giants

Wednesday, October 26 at 8 p.m. on CPTV

Follow one man, his family, and a band of enthusiastic helpers as they journey across the wild heart of Uganda and the mighty Nile River to save rare giraffes. Through their daring mission, discover why giraffe populations across Africa are dwindling, and how experts are hoping to curb this alarming trend.

THE FUTURE OF PUBLIC MEDIA

cptv | wnpr

LEGACY Society

All planned gifts are added to CPBN's Endowment Fund unless otherwise specified.

We invite you

to be part of the dynamic future of public media in Connecticut.

Over the past 50 years, CPTV and WNPR programming has evolved, and you've been there with us every step of the way. Whether you're looking to preserve our traditional programming or make a difference in shaping the future of public media, your planned gift of any size will help us meet new challenges and create innovative programming.

For more information, contact **Karen Tomasko** at 860-275-7280 or ktomasko@cpbn.org
Or visit **cpbn.myplannedgift.org**

There's always more

Secrets will be revealed when CPTV's new original drama series *The Cobblestone Corridor* airs this fall. Following a diverse set of newspaper staffers investigating forbidden cases at Alfred Pierce Preparatory School, this five-part "love letter" to classic film noir premieres Sunday, October 16 at 7:30 p.m.

Here are five facts that viewers should know before tuning in:

1 **The series is adapted from a short film by the same name.**
In 2015, writer, director, and star Erik Bloomquist helmed a short film about the mysteries surrounding Alfred Pierce Preparatory School. Filmed in Connecticut, the production received its national broadcast premiere on CPTV later that year. The new series follows student Allan Archer and the staff of *The Pierce Gazette* as they find themselves entangled in a new web of intrigue.

2 ***The Cobblestone Corridor*** **marks the first time CPTV has produced an original drama series.**
In the tradition of first-rate PBS programming, the series should appeal to a broad range of viewers, including teens and young adults. "CPTV has always been committed to creating unique, high-quality original programming, and this series follows in that tradition," says CPTV President and CEO Jerry Franklin. "We know that viewers

to the story...

who enjoy our other popular content will love *Cobblestone*, especially because it celebrates what makes this state such a special place to live."

3 **Many members of the cast and crew have deep ties to the state.**
Series stars and producers Erik Bloomquist and Danielle Bonanno were born and currently reside in the Nutmeg State, and co-star Bill Raymond has regularly performed the role of Scrooge in Hartford Stage's production of *A Christmas Carol* for the past 20 years.

4 **The series was filmed right here in Connecticut.**
Connecticut's natural beauty and architecture became a prime backdrop for *Cobblestone's* plot, as the series was filmed in its entirety around the state. Production took place at the University Of Connecticut School Of Law in Hartford and the Ethel Walker School in Simsbury.

5 **Hundreds of locals volunteered as extras.**
A statewide call for extras earlier this year reaped fruitful rewards when over 500 hundred local volunteers took part in filming.

***The Cobblestone Corridor* premieres Sunday, October 16 at 7:30 p.m. on CPTV. For more information, visit cobblestonecorridor.org.**

Funding is provided by Presenting Sponsor
UCONN HEALTH

Prime Time | October 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in blue font.
- Program or episode premiere indicated by a (P). Live broadcasts indicated by a (L).
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- This schedule is accurate as of press time; visit CPTV.org/schedule for the most up-to-date program schedule.

SAT | 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Movie Classics Collection - Judgment at Nuremberg** (P) This Oscar-winning account of postwar courtroom proceedings against Nazi war criminals takes place in 1948 Germany.						**Nazi Mega Weapons - Fortress Berlin** In April 1945, Hitler was underground as Russians advanced.	
CPTV4U	**Vera - The Moth Catcher** Vera investigates a hit-and-run accident in a remote Northumberland valley.			**The Dr. Blake Mysteries - Death of...** (See CPTV, Oct. 2 at 11 p.m.)		**Inspector George Gently - George Gently** Before retiring, Chief Inspector Gently takes on one last case.		

SUN | 2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Poldark Revealed** (P) Follow the cast and crew of the TV series on location in beautiful Cornwall.		**Poldark, Season 2 on Masterpiece - Part 2** (P) Poldark, Demelza, and Elizabeth return as the saga resumes.		**Indian Summers, Season 2 on Masterpiece - Part 4** (P) Sooni confronts Aafrin and receives a shock.		**The Dr. Blake Mysteries - Death of a Travelling Salesman** Blake investigates a salesman's death.	
CPTV4U	**Great Performances - Chita Rivera: A Lot of Livin' to Do**		**Austin City Limits - Paul Simon** (P) The singer-songwriter performs.		**Janis Ian Live from Grand Center** The beloved singer gives a concert.		**Live at 9:30** (P) Melanie Martinez, Deerhunter, and others are featured.	

MON | 3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Antiques Roadshow - Knoxville, Part 2** A collection of letters from Amelia Earhart is appraised.		**Antiques Roadshow - Vintage Pittsburgh** Items include a bracelet and a Victorian sideboard.		**Hispanic Heritage Awards 2016** (P) Latinos who have made a positive impact are recognized.		**Willie Velasquez: Your Vote Is Your Voice** (P) Velasquez launched 1,000 voter registration drives.	
CPTV4U	**Forces of Nature - Color** Earth is painted in stunning colors.		**Nature - Legendary White Stallions**		**Homestretch: Racehorse Rescue**		**Charlie Rose**	

TUE | 4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**The Contenders: 16 for '16 - Hart/Jackson: The Visionaries** (P)		**PBS NewsHour's 2016 Vice-Presidential Debate Coverage** (L) *PBS NewsHour* presents live coverage of the debate.				**Independent Lens - Best of Enemies**** (P) William F. Buckley and Gore Vidal debates are recalled.	
CPTV4U	**The Great British Baking Show, Season 3 - Master Class 1**		**Death in Paradise - Damned if You Do**		**Vicious Finale Special** Freddie and Stuart enjoy their inheritance.		**Charlie Rose**	

WED | 5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Forces of Nature - Motion** (P) Learn how humans experience the consequences of natural forces.		**NOVA - Great Human Odyssey** (P) Research sheds light on the ultimate story of humanity's origins and survival in the deep past.				**Antiques Roadshow - Knoxville, Part 2** (See CPTV, Oct. 3 at 8 p.m.)	
CPTV4U	**Antiques Roadshow - Knoxville, Part 2** (See CPTV, Oct. 3 at 8 p.m.)		**Henry & Anne: The Lovers Who Changed History - Parts 1 & 2** Dr. Suzannah Lipscomb delves into Henry VIII and Anne Boleyn's love affair.				**Charlie Rose**	

THU | 6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Death in Paradise - Until Death Do You Part** A bride-to-be is found drowned in her hotel room.		**Vera - The Sea Glass** (P) Vera investigates the mysterious death of a fisherman found tangled in nets.			**The Dr. Blake Mysteries - Brotherly Love** Is a prisoner on death row actually innocent?		**This Old House**
CPTV4U	**History Detectives** Explore four cases from the American West.		**Story of the Jews with Simon Schama - Part 2: Among Believers**		**Latino Americans - Empire of Dreams**		**Charlie Rose**	

NOVA: Great Human Odyssey
Wednesday, October 5 at 9 p.m. on CPTV

How did early humans overcome the world's most difficult terrain and ultimately dominate the planet? Take a spectacular global journey through the past, following a trail of fresh scientific clues to help unravel the mystery of how humans adapted and survived.

NOVA

Prime Time | October 7-12

FRI | 7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Midsomer Murders - Sins of Commission, Part 2** A prize-winning author is murdered.		**Luther - Part 12** Luther discovers the fetish killer is reenacting the past.		**Infinity Hall Live - Sister Sparrow & the Dirty Birds** Infectious grooves highlight a joyful set.		**Sing That Thing - Season 2, Part 4**	**In Focus - Season 3, Part 4**
CPTV4U	**NOVA - Great Human Odyssey** (See CPTV, Oct. 5 at 9 p.m.)				**Lost Pueblo Village: A Time Team America Special**		**Charlie Rose**	

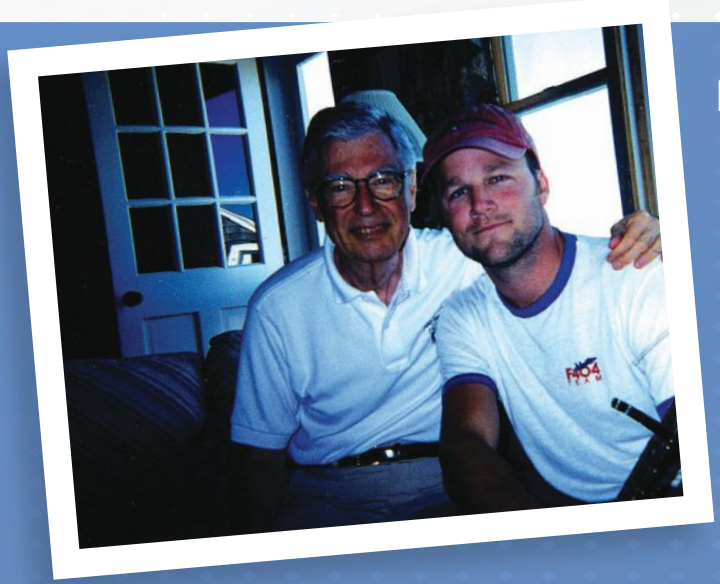
SAT | 8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Mister Rogers & Me*** (Start: 7:30 p.m.) Explore the values that made Fred Rogers a television icon.		**Movie Classics Collection - Unforgiven** (P) An old gunslinger, his ex-partner, and a quick-draw kid go bounty hunting in the town of Big Whiskey.				**Pioneers of Television - Westerns** Get an entertaining look at successful TV Westerns.	
CPTV4U	**Vera - The Sea Glass** (See CPTV, Oct. 6 at 9 p.m.)			**The Dr. Blake Mysteries - Brotherly...** (See CPTV, Oct. 6 at 10:30 p.m.)		**Inspector George Gently - The Burning Man** A burning body is discovered near an RAF base.		

SUN | 9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Frontline: The Choice 2016*** (Start: 7 p.m.) *Frontline* profiles Hillary Clinton and Donald Trump.		**PBS NewsHour's 2016 Presidential Debate Coverage** (L) *PBS NewsHour* presents live coverage of the debate.				**The Dr. Blake Mysteries - Brotherly Love** (See CPTV, Oct. 6 at 10:30 p.m.)	
CPTV4U	**Hispanic Heritage Awards 2016** (See CPTV, Oct. 3 at 10 p.m.)		**Austin City Limits - James Bay/ Rhiannon Giddens** (P)		**Infinity Hall Live - Rhiannon Giddens**		**Front & Center - CMA Songwriters Series: Brett Eldredge**	

MON | 10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Antiques Roadshow - Knoxville, Part 3** Highlights include a third edition of *Gone with the Wind.*		**Antiques Roadshow - Jacksonville, Part 1** A *Laurel and Hardy* prop is appraised.		**Royal Wives at War** (P) Dramatic monologues highlight the abdication crisis of 1936.		**POV - From This Day Forward**** (P) When a man comes out as transgender, his family must adjust.	
CPTV4U	**Forces of Nature - Motion** (See CPTV, Oct. 5 at 8 p.m.)		**NOVA - Killer Landslides** What caused a landslide in Washington?		**NOVA - Japan's Killer Quake** Explore the science behind the quake.		**Charlie Rose**	

TUE | 11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**The Contenders: 16 for '16 - Goldwater/Reagan: The Conservatives** (P)		**America By the Numbers - The New Deciders** (P) This election special explores demographics.		**Frontline - Confronting ISIS** (P) The successes, failures, and challenges of the American-led efforts to destroy ISIS are examined.			
CPTV4U	**The Great British Baking Show, Season 3 - Master Class 2**		**Death in Paradise - Until Death...** (See CPTV, Oct. 6 at 8 p.m.)		**Secrets of Scotland Yard** Get a look inside London's police force.		**Charlie Rose**	

WED | 12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Nature - Super Hummingbirds** (P) High-speed cameras capture the fast-paced world of hummingbirds.		**NOVA - Super Tunnel** (P) An army of engineers and designers build a new subterranean railway.		**WWII Mega Weapons - Tunnels of Okinawa** (P) Okinawa was Japan's last bastion of defense.		**Antiques Roadshow - Knoxville, Part 3** (See CPTV, Oct. 10 at 8 p.m.)	
CPTV4U	**Antiques Roadshow - Knoxville, Part 3** (See CPTV, Oct. 10 at 8 p.m.)		**Shakespeare's Tomb** Is there a curse on Shakespeare's grave?		**In Search of Myths & Heroes - Arthur: The Once & Future King**		**Charlie Rose**	



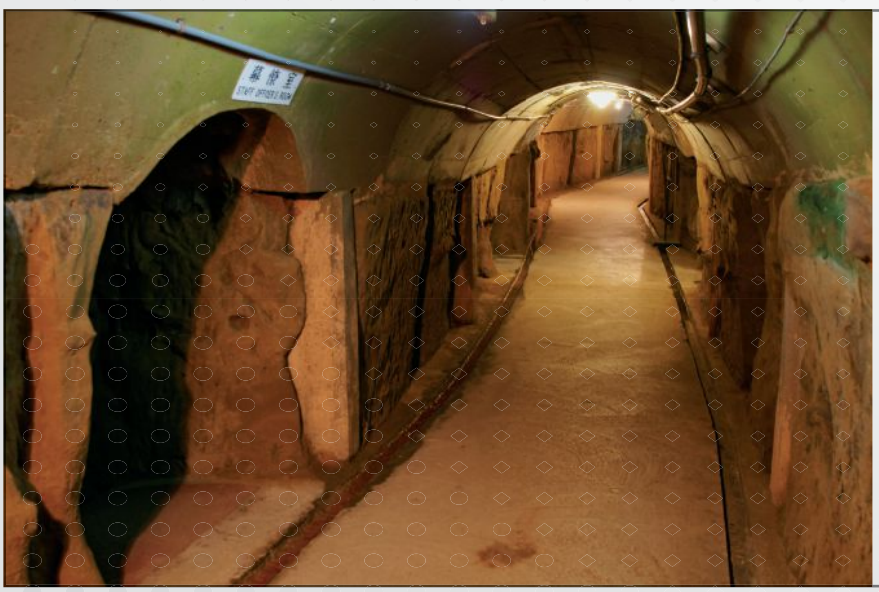
Mister Rogers & Me

Saturday, October 8 at 7:30 p.m. on CPTV

MTV producer Benjamin Wagner's life is transformed when he meets the beloved host of *Mister Rogers' Neighborhood*, Fred Rogers. After Rogers' death in 2003, Wagner and his brother set off on a journey interviewing friends of the late entertainer, including *Meet the Press's* Tim Russert and *Arthur* author Marc Brown, to explore the root of his neighborly values.

Prime Time | October 13-18

THU | 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Death in Paradise - Swimming in Murder** The singer of a rock band is electrocuted in a pool.		**The Inspector Lynley Mysteries - Well Schooled in Murder** An old school friend contacts Lynley about a missing boy.			**The Dr. Blake Mysteries - Hearts and Flowers** The Begonia Festival's head judge is found dead.		**This Old House**
CPTV4U	**History Detectives** Four stories of America's beginning are told.		**Story of the Jews with Simon Schama - Part 3: A Leap of Faith**		**Latino Americans - War and Peace**		**Charlie Rose**	
FRI | 14	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	**Luther - Part 13** A killer embarks on a crusade to punish past offenders.		**Luther - Part 14** Accused of crimes he didn't commit, Luther must work quickly to clear his name.		**Infinity Hall Live - Great Performances, Vol. 1** Top performances by past guests are revisited.		**Sing That Thing - Season 2, Part 5**	**In Focus - Season 3, Part 5**
CPTV4U	**NOVA - Super Tunnel** (See CPTV, Oct. 12 at 9 p.m.)		**WWII Mega Weapons - Tunnels...** (See CPTV, Oct. 12 at 10 p.m.)		**History Detectives Special Investigations**		**Charlie Rose**	
SAT | 15	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	**Movie Classics Collection - Butch Cassidy & the Sundance Kid** (P) When a persistent posse threatens two outlaws' romp through Wyoming, they head to Bolivia.				**Great Performances - Grammy Salute to Music Legends**** (P) An all-star concert salutes Ruth Brown; Celia Cruz; Earth, Wind & Fire; Linda Ronstadt; and others.			
CPTV4U	**Endeavour, Season 3 on Masterpiece - Ride** A suspended Morse begins his own covert investigation.			**The Dr. Blake Mysteries - Hearts...** (See CPTV, Oct. 13 at 10:30 p.m.)		**Inspector George Gently - Bomber's Moon** The death of a German businessman is investigated.		
SUN | 16	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	**The Durrells in Corfu on Masterpiece - Part 1** (P) The Durrells arrive on the island of Corfu.		**Poldark, Season 2 on Masterpiece - Part 3** (P) (See CPTV, Oct. 2 at 9 p.m.)		**Indian Summers, Season 2 on Masterpiece - Part 5** (P) Everyone gets alarming news.		**The Dr. Blake Mysteries - Hearts and Flowers** (See CPTV, Oct. 13 at 10:30 p.m.)	
CPTV4U	**Front & Center - CMA Songwriters Series: Brett Eldredge**		**Austin City Limits - Robert Plant & the Sensational Space...** (P)		**Live from the Artists Den - Panic! At the Disco** (P)		**Front & Center - George Ezra**	
MON | 17	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	**Antiques Roadshow - Jacksonville, Part 2** Robert E. Lee's map of crucial battle areas is showcased.		**Antiques Roadshow - Jacksonville, Part 3** Highlights include a NASA "Mercury 7" signed photo.		**Black Women in Medicine** (P) Black female doctors across the U.S. are showcased.		**POV - Hooligan Sparrow**** (P) Activists seek justice for girls allegedly abused by their principal.	
CPTV4U	**Nature - Super Hummingbirds** (See CPTV, Oct. 12 at 8 p.m.)		**India: Nature's Wonderland - Parts 1 & 2** Explore India's natural wonders, from tigers and rhinos to the sacred Ganges.				**Charlie Rose**	
TUE | 18	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	**The Contenders: 16 for '16 - Perot/Nader: The Independents** (P)		**Tesla: American Experience** (P) Nikola Tesla revolutionized the electrical age of the 20th century.		**Frontline - Terror in Europe** (P) Officials describe Europe's fight against the rise of Islamist terrorism.		**NOVA - 15 Years of Terror** *NOVA* investigates the psychology of a terrorist.	
CPTV4U	**The Great British Baking Show, Season 3 - Master Class 3**		**Death in Paradise - Swimming in...** (See CPTV, Oct. 13 at 8 p.m.)		**The Inspector Lynley Mysteries - Well Schooled in Murder** (See CPTV, Oct. 13 at 9 p.m.)			**Charlie Rose****



WWII Mega Weapons: The Tunnels of Okinawa

Wednesday, October 12 at 10 p.m. on CPTV

Discover why Imperial Japan built a network of defensive lines, bunkers, and fortifications across the island of Okinawa during the Second World War - turning it into a deadly killing machine – and consider its grizzly legacy.

Prime Time | October 19-24

WED|19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Nature - My Congo** (P) Cameraman Vianet Djenguet returns to his roots to reveal Congo's beauty.		**PBS NewsHour's 2016 Presidential Debate Coverage** (L) *PBS NewsHour* presents live coverage of the debate.				**Antiques Roadshow - Jacksonville, Part 2** (See CPTV, Oct. 17 at 8 p.m.)	
CPTV4U	**Antiques Roadshow - Jacksonville...** (See CPTV, Oct. 10 at 9 p.m.)		**Secrets of Underground London** Explore the wonders under London.		**Secrets of Selfridges** Selfridges revolutionized the way people shop.		**Charlie Rose**	

THU|20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Death in Paradise - The Perfect Murder** The team must solve the murder of a volleyball player.		**The Inspector Lynley Mysteries - Payment in Blood** After a playwright changes dialogue in her play, she is found brutally stabbed.			**The Dr. Blake Mysteries - If the Shoe Fits** Was the death of a factory foreman really an accident?		**This Old House**
CPTV4U	**Tesla: American Experience** (See CPTV, Oct. 18 at 9 p.m.)		**Story of the Jews with Simon Schama - Part 4: Over the...**		**Latino Americans - The New Latinos**		**Charlie Rose**	

FRI|21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Midsomer Murders - The Maid in Splendour, Part 1** (P) A barman is shot as he walks in the woods.		**Great Performances - Hamilton's America** (P) Follow the creation of the pop-culture Broadway phenomenon *Hamilton* and the history behind it.			**Infinity Hall Live - Ani DiFranco** The folk-rock icon performs fan favorites.		**Sing That Thing - Season 2, Part 6**
CPTV4U	**NOVA - Inside Einstein's Mind** Retrace Einstein's powerful ideas.		**Edison: American Experience** The holder of 1,093 patents, Thomas Edison is remembered as a genius who helped create the modern world.				**Charlie Rose**	

SAT|22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Viewers' Favorites*** (Start: 7:30 p.m.) Relax as CPTV offers one of its most popular programs.		**The Concert to Face Addiction** (P) This night of music is dedicated to raising awareness of addiction.		**Great Performances - Hamilton's America** (See CPTV, Oct. 21 at 9 p.m.)			**Theater Talk**
CPTV4U	**Endeavour, Season 3 on Masterpiece - Arcadia** A young housewife dies, seemingly of a mysterious bug.			**The Dr. Blake Mysteries - If the...** (See CPTV, Oct. 20 at 10:30 p.m.)		**Inspector George Gently - Gently with the Innocents** A murder leads to a shocking discovery.		

SUN|23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**The Durrells in Corfu on Masterpiece - Part 2** (P) Louisa gives her children an order.		**Poldark, Season 2 on Masterpiece - Part 4** (P) (See CPTV, Oct. 2 at 9 p.m.)		**Indian Summers, Season 2 on Masterpiece - Part 6** (P) Simla's rulers search frantically for a bomb.		**The Dr. Blake Mysteries - If the Shoe Fits** (See CPTV, Oct. 20 at 10:30 p.m.)	
CPTV4U	**The Concert to Face Addiction** (See CPTV, Oct. 22 at 9 p.m.)		**Austin City Limits - Florence & the Machine/Andra Day** (P)		**Live from the Artists Den - Cage the Elephant**		**Front & Center - Warren Haynes**	

MON|24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	**Antiques Roadshow - The Boomer Years** Vintage treasures include an Elvis standee.		**Antiques Roadshow - New York City, Part 1** Highlights include rare baseball cards.		**POV - Thank You for Playing** (P) When a video game programmer learns that his son has cancer, he and his wife document their journey with a video game.			**Charlie Rose: The Week**
CPTV4U	**Nature - My Congo** (See CPTV, Oct. 19 at 8 p.m.)		**Nature - Soul of the Elephant** Follow the lives of two elephants.		**Nature - Honey Badgers: Masters of Mayhem**		**Charlie Rose**	

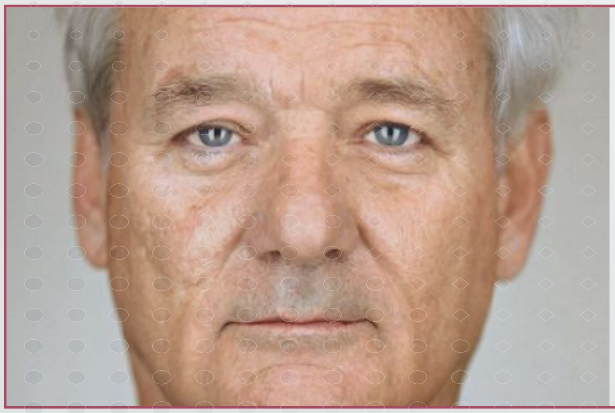
The Durrells in Corfu on Masterpiece

Sundays at 8 p.m. beginning October 16 on CPTV

Keeley Hawes stars as Louisa Durrell, a widow who transplants her four unruly children from Britain to sun-drenched Corfu in 1935. A six-part adaptation of Gerald Durrell's *My Family and Other Animals* and its two sequels, the series also co-stars Josh O'Connor, Callum Woodhouse, Daisy Waterstone, and Milo Parker as Durrell's children.

Prime Time | October 25-31

TUE|25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Contenders: 16 for '16 - Ferraro/Palin: The Trailblazers (P)		Norman Lear: American Masters (P) Discover how the prolific creator of *All in the Family*, *Good Times*, and more effected social change.			Frontline - Growing Up Trans The struggles and choices facing transgender kids and their parents are explored.		
CPTV4U	The Great British Baking Show, Season 3 - Master Class 4		Death in Paradise - The Perfect... (See CPTV, Oct. 20 at 8 p.m.)		The Inspector Lynley Mysteries - Payment in Blood (See CPTV, Oct. 20 at 9 p.m.)			Charlie Rose**
WED|26	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Nature - Giraffes: Africa's Gentle Giants (P) A group of people try to relocate a herd of wild giraffes.		NOVA - Killer Landslides (See CPTV4U, Oct. 10 at 9 p.m.)		Secrets of the Dead - After Stonehenge (P) An ancient settlement's famed remains are explored.		Secrets of the Dead - Caveman Cold Case A tomb of Neanderthal bones are discovered in Spain.	
CPTV4U	Antiques Roadshow - Jacksonville... (See CPTV, Oct. 17 at 8 p.m.)		Edward & George: Two Brothers, One Throne		Royal Wives at War (See CPTV, Oct. 10 at 10 p.m.)		Charlie Rose	
THU|27	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Death in Paradise - She Was Murdered Twice A company boss is shot in her bed.		The Inspector Lynley Mysteries - For the Sake of Elena The deaf daughter of a Cambridge professor is found brutally murdered.			The Dr. Blake Mysteries - Bedlam Blake investigates when a nurse is stabbed in a psychiatric hospital.		This Old House
CPTV4U	War of the Worlds: American Experience		Story of the Jews with Simon Schama - Part 5: Return		Latino Americans - Pride and Prejudice		Charlie Rose	
FRI|28	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Midsomer Murders - The Maid in Splendour, Part 2 (P) (See CPTV, Oct. 21 at 8 p.m.)		Bill Murray: The Mark Twain Prize (P) The comic actor is honored with the 2016 Mark Twain Prize for American Humor in an all-star tribute.			Infinity Hall Live - Covered Joan Osborne, Wilson Phillips, and others perform covers of hit songs.		Sing That Thing - Season 2, Part 7
CPTV4U	NOVA - Sinkholes: Buried Alive Explore these worldwide hazards.		Secrets of the Dead - After... (See CPTV, Oct. 26 at 10 p.m.)		In Search of Myths & Heroes - Arthur: Once & Future King		Charlie Rose	
SAT|29	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Bill Murray: The Mark Twain Prize (See CPTV, Oct. 28 at 9 p.m.)			Pioneers of Television - Sitcoms The stars and shows that pioneered the sitcom are profiled.		Norman Lear: American Masters (See CPTV, Oct. 25 at 9 p.m.)		
CPTV4U	Endeavour, Season 3 on Masterpiece - Prey Endeavour investigates Oxford scientific academia.			The Dr. Blake Mysteries - Bedlam (See CPTV, Oct. 27 at 10:30 p.m.)		Inspector George Gently - Gently in the Night A young woman is found dead in a church.		
SUN|30	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	The Durrells in Corfu on Masterpiece - Part 3 (P) Gerry finds a new soul mate.		Poldark, Season 2 on Masterpiece - Part 5 (P) (See CPTV, Oct. 2 at 9 p.m.)		Indian Summers, Season 2 on Masterpiece - Part 7 (P) Everyone faces a choice.		The Dr. Blake Mysteries - Bedlam (See CPTV, Oct. 27 at 10:30 p.m.)	
CPTV4U	Great Performances - Grammy Salute to Music Legends (See CPTV, Oct. 15 at 10 p.m.)					Austin City Limits - Iggy Pop (P) The rock 'n' roll legend performs.		Front & Center**
MON|31	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Antiques Roadshow - Mansion Masterpieces (P) Don't miss a new episode featuring timeless treasures!		Antiques Roadshow - Manor House Treasures A Louis Comfort Tiffany necklace is appraised.		Secrets of the Dead - After Stonehenge (See CPTV, Oct. 26 at 10 p.m.)		POV - What Tomorrow Brings (P) Visit the very first girls' school in a small Afghan village.	
CPTV4U	Secrets of the Dead - Ben Franklin's Bones		Secrets of the Dead - Vampire Legend		Vampires in New England Explore local vampire folklore.		Charlie Rose	



Bill Murray: The Mark Twain Prize for American Humor
Friday, October 28 at 9 p.m. on CPTV

The John F. Kennedy Center for the Performing Arts presents comedian and beloved actor Bill Murray with the 19th Annual Mark Twain Prize for American Humor. Catch the star-studded ceremony that is sure to be filled with fun and laughter.

cptvKids PBS

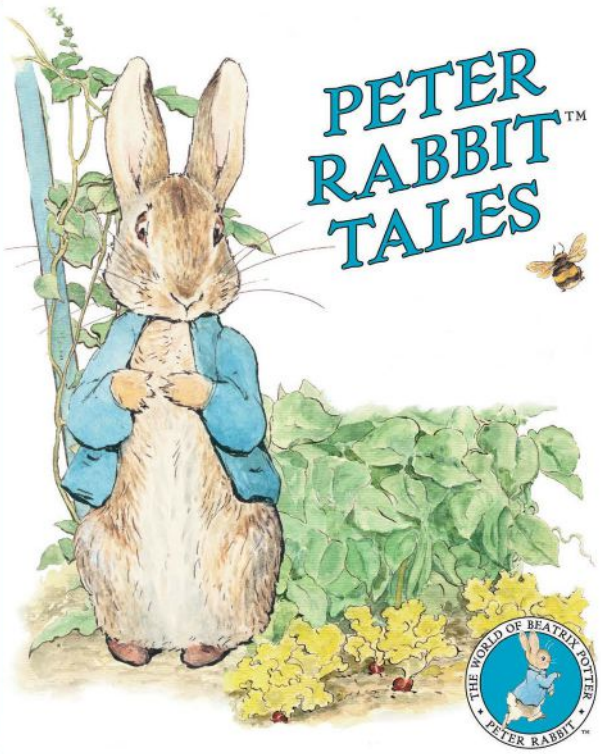
For the complete CPTV Kids schedule, visit cptv.org/schedule.

October is Mystery Month on CPTV Kids

Catch all-new mysteries and spooky specials all month long on CPTV Kids!

In *The Cat in the Hat Knows A Lot About Halloween!*, everyone's favorite mischievous feline takes Nick and Sally on a wild Halloween ride in this all-new movie. Their fright-filled adventure takes them deep into the Oooky-ma-kooky Closet where they discover the best and most creative Halloween costumes ever. Tune in Friday, October 28 for this all-new adventure!

Also premiering this month is *The Peg + Cat Mystery Hour* on Monday, October 3. Peg and Cat invite viewers to join along for an hour of four brand new back-to-back math mysteries.



PRESENTED BY ENCHANTMENT THEATRE COMPANY

PETER RABBIT TALES
SUNDAY, OCTOBER 9 at 2 PM

In celebration of Beatrix Potter's 150th birthday anniversary, Enchantment Theatre Company brings her delightful stories about Flopsy, Mopsy, Cottontail and Peter Rabbit to life on the Jorgensen stage. The magical, marvelous world of Beatrix Potter will delight young audiences with fantastic masks, whimsical puppets, gorgeous scenery, and original music, as the exploits of our charming hero lead him to adventures (and misadventures) in Mr. McGregor's garden.

www.Jorgensen.uconn.edu

JORGENSEN
CENTER FOR THE PERFORMING ARTS

HAMILTON'S AMERICA

A DOCUMENTARY FILM

Go Behind the Curtain with *Great Performances: Hamilton's America*

In 2008, Lin-Manuel Miranda was on vacation in Mexico, reading Ron Chernow's biography of Alexander Hamilton – all 832 pages of it.

Eight years, 11 Tony® Awards, and one Pulitzer Prize later, *Hamilton*, Miranda's hit musical, is the hottest ticket on Broadway and a full-blown pop culture phenomenon. It is also the subject of *Hamilton's America,* a new documentary from *Great Performances* airing this October on CPTV.

The story of Alexander Hamilton is most remembered for its dramatic conclusion, which saw Hamilton killed in a duel by Vice President Aaron Burr. But the full story of this political genius, born a poor immigrant who built himself up from nothing to become the architect of modern finance and one of the nation's most vital authors, has largely been forgotten by history, until now.

Today, Hamilton's fan club is vocal and growing, thanks to Miranda's revolutionary musical. With its young and diverse cast, *Hamilton* is redefining how audiences learn about history.

Directed by Alex Horwitz, *Hamilton's America* offers an intimate look at the creation of the show, revealing Miranda's process as he adapted Hamilton's epic story into groundbreaking musical theater. Newly shot footage of the New York production with its original cast as well as interviews with President Barack Obama, Questlove, Jimmy Fallon, and Stephen Sondheim, among others, further fleshes out the story behind the spectacle.

Hamilton invites audiences to ponder: "Who lives, who dies, who tells your story?" In *Hamilton's America*, Miranda marvels at the way Alexander Hamilton has changed his life – and the way the show has enriched Hamilton's legacy.

Great Performances: Hamilton's America **premieres Friday, October 21 at 9 p.m. on CPTV**.

RADIO

New England News Collaborative Explores Energy Movement

Led by WNPR and Executive Editor John Dankosky, the New England News Collaborative dives deep to investigate the stories and connections of the rapidly changing region. Recently, reporters from member stations of the Collaborative contributed to a five-part series exploring new ideas and challenges in energy storage and production faced by New England.

Photo by
Angela Evancie, VPR

Investigations include one from Rhode Island Public Radio's Ambar Espinoza, who looked at the controversy over whether to build another gas-fired plant in a small Rhode Island town, and Vermont Public Radio's Kathleen Masterson who reported on a local startup hoping to use the common water heater as a storage device for extra electricity.

To hear more from the New England News Collaborative's series on the local energy movement, please visit nenc.news/energy-series.

And tune in Thursdays at 2 p.m. and Sundays at 6 p.m. for *NEXT* with John Dankosky, a weekly radio program which further explores the ties that bind New England.

INFOCUS

All New Time!

Thursdays at 8 p.m. on CPTV Sports

Featuring host Frankie Graziano

Get an inside look at Connecticut's best high school teams and stars! Filmed on location at schools around the state.

For more information, please visit **cptvsports.org/infocus**.

@CPTVSports CPTVSports

CPBN and Warner Theatre Launch New Broadcast Journalism and Digital Media Course

CPBN and the Warner Theatre have partnered to launch an exciting new digital media program at the Warner Theatre Center For Arts Education (WTCAE) in Torrington.

Taught by WNPR journalists, this 10-week intensive course will lead students through all aspects of responsible journalism: from identifying a compelling story to developing vital skills in digital storytelling. Students will have the opportunity to formally pitch their ideas to WNPR professionals for widespread distribution.

Students will also learn how to:

- Generate and present story ideas
- Schedule and conduct interviews
- Develop and write stories
- Edit videos and podcasts
- Master the use of radio production technology

Classes will be held on Saturdays.
For more information, please call 860.489.7180 x148.

cpbn

WARNER THEATRE

PBS

Faith Middleton food schmooze®
foodschmooze.org

Italian Sausage & Apple Stuffed Acorn Squash

From Faith:

Food Schmooze® Senior Contributor Alex Province loves squash of all kinds and created this dish using acorn squash and apples. Perfect for fall.

Faith

HOW TO MAKE IT:

1. Cut acorn squash in half lengthwise and scoop out seeds.

2. In butter and olive oil, sauté onion and celery until transparent. Add apple, mushrooms, and garlic, and continue to cook another minute or two. Season with salt and pepper. Remove and set aside in a large bowl.

3. In the same sauté pan, break up sausage, and cook until brown. Add to bowl. Deglaze the pan with chicken stock, and add this liquid to the bowl along with stuffing mix and parsley. Combine ingredients well.

4. Add mixture into acorn squash cavity, cover with aluminum foil, and bake in 350° degree oven for about an hour, or until squash is thoroughly cooked and flesh can be easily pierced with a knife. Remove foil and continue cooking until stuffing turns golden brown.

INGREDIENTS:

2 tablespoons butter
Drizzle of olive oil
1/2 large onion, chopped
3 stalks celery, chopped
1 apple, chopped
1/2 cup mushrooms, sliced
1 clove garlic, minced
1/2 cup fresh flat-leaf parsley leaves, chopped
3 Italian sweet sausages
2 acorn squash
1½ cups chicken stock
1 package stuffing mix
salt to taste
pepper to taste

BY ERIK OFGANG

A Real Dr. Frankenstein?

THE BRIDGEPORT REANIMATOR WHO TRIED TO RAISE THE DEAD

Edwin Hoyt was executed on May 13, 1880. But it wasn't the last time his eyes would open or air would pass through his lungs.

Two years earlier, in 1878, Hoyt had murdered his father by stabbing him in the neck with a butcher's knife in Sherman.

On the morning of his execution, after a fresh shave and small breakfast which he hardly ate, Hoyt "ascended the scaffold with a firm step," reported the *Hartford Daily Courant* the next day. "Thirty-eight years of age he looked fifty with his pallid face, and hair liberally sprinkled with gray."

After the drop sprang, Hoyt's head pitched to the right and "the strain on the rope by the heavy fall allowed Hoyt's feet to slightly touch the ground, but then came the rebound, the hard-twisted strands readjusted themselves, and he was raised four or five inches clear," reported the *Courant*.

Among the presiding medical professionals at the execution was Bridgeport doctor George Porter. The doctor had Hoyt's body taken right from the gallows to the jail hospital where, using a battery as a power source, he connected electrodes to Hoyt's body and attempted to jolt the slain man back to life.

As the electricity surged through the corpse, Hoyt began to move. His arm raised and swung, his face shifted with expressions of joy and surprise, fright and even anger.

As shocking as the display was to onlookers, Porter strove for something greater. "The electrodes were now applied, one to the right and left super-clavicle space, and the other over the region of the heart," Porter would recall in a paper presented to the Bridgeport Medical Society. "This was the supreme moment, for could the central engine of organic life be once more set in motion … many of the questions of theoretical physiology and many of the surmises of that 'unknown country from whose bourn no traveler' has before returned, might be answered."

■ ■ ■

Porter's ghoulish Bridgeport experiment was rediscovered by historian Michael J. Bielawa, who wrote about Porter in a chapter of his book *Wicked Bridgeport*.

Porter was born in New Hampshire in 1838. In 1862 he completed his medical degree at Jefferson College in Philadelphia, then joined the Union army. During the war he tended to wounded soldiers, and in 1865 he was charged with providing medical care for the conspirators in the assassination of President Abraham Lincoln. According to his later accounts, Porter was also one of a select few who knew where assassin John Wilkes Booth's body was originally interred.

After the war, Porter settled in Bridgeport and established himself as a leading physician. He was an incorporator of Bridgeport Hospital, and one-time president of the Fairfield Medical Association, the Connecticut Medical Society and Bridgeport Medical Association.

By the time of Hoyt's execution, Porter was fascinated with a then-popular branch of science known as reanimation, or galvanism. Pioneered by Luigi Galvani, galvanism experiments sought to use electricity to reanimate the muscles of dead animals and humans. Galvani's nephew was also a pioneer in the field and famously conducted a public demonstration of the process on the body of executed criminal George Foster in London in 1803.

"These galvanism experiments were ongoing throughout Europe and the United States," Bielawa says. "Electricity was being viewed as a source for all life."

Bielawa adds there were also many pseudo-doctors who were touting electrical muscle stimulation as a cure-all for all sorts of ailments affecting the living.

These galvanism experiments inspired Mary Shelley's *Frankenstein*, published in 1818. But these were not merely the work of horror fiction — they were all too real.

■ ■ ■

As electrodes meant to jumpstart Hoyt's heart and lungs surged, Porter noticed movement in the body. "The lungs dilate, with long breath drawing in the atmosphere air, then as the electrical current is interrupted the thoracic cavity is distinguished and the air is expanded and the act of respiration has been completely performed," Porter recalled. A candle was even held to the dead man's lips and blown away. But there was a limit to the effect of the experiment. "The muscles all, save one, obey the mysterious power of electricity," Porter lamented, "but that one, the noblest of them all, upon whose action the nourishment of all so largely depends, rested motionless in the pericardium [membrane encasing the heart], like Achilles in his tent, and no Patrocollian death … would arouse it from its stupor."

Dr. George Porter COURTESY OF THE BRIDGEPORT PUBLIC LIBRARY, BRIDGEPORT HISTORY CENTER

Eight years later in October 1888, Porter's experiment seemed to inspire another reanimation attempt. A Bridgeport criminal named Philip Palladino was scheduled to be executed and several unnamed local doctors, possibly Porter among them, requested access to his body following the execution. These requests were denied, but there were reports in *The New York Times* and elsewhere that local physicians attempted to rob the grave after the execution. These doctors allegedly felt that since Palladino's neck had not been broken as Hoyt's had, he would be a better candidate for resurrection.

Eventually these types of dramatic experiments on dead humans fell out of favor, but Bielawa says the procedures were not without value. "These experiments added bit by bit to what eventually would become lifesaving electrical equipment," he says.

Porter himself seems to have understood that his reanimation attempts were not destined to succeed. After successfully inducing Hoyt's limbs and lungs to movement but failing to restart his heart, Porter wrote it was as though they were allowed to advance "thus far and no further" before being stopped by a "power greater than ours."

Michael Bielawa will discuss Porter and other spooky incidents in Bridgeport's history as part of his "Wicked Walks" walking tour on Oct. 27 and 28. The tours are sponsored by the Barnum Museum. They start at 6:45 p.m. and will depart from the museum.

LET'S MEET AT THE *Bistro*

Seabury is excited to unveil our beautiful new bistro.

The chef-created menu – featuring à la carte choices, gluten-free and vegetarian options, made-to-order specialties, homemade desserts and pizza fresh from the oven – has been designed to cater to our residents' eclectic tastes. The panoramic mountain view, floor-to-ceiling windows and dual fireplace create a cozy environment for residents to enjoy a leisurely lunch, entertain family and visitors or relax with the paper and a cup of coffee.

Construction is underway on the next two phases of Seabury's expansion, including 68 new independent living residences scheduled to open in the Fall of 2017. We are now accepting applications for residence from adults 50 and over. **Learn more about how to reserve your future home at our monthly informational sessions on every 1st Thursday at 1:30pm and every 3rd Wednesday at 10:30am. Call (860) 243-6081 or (860) 243-4033 for reservations or e-mail info@seaburylife.org.**

Seabury

An Active Life Plan Community

GET *Busy* LIVING

BEST OF Hartford MAGAZINE 2009 2010 2011 2012 2013 2014 2015 2016

ASPIRE to Excellence® carf ACCREDITED

A Proud Member of ICAA

EQUAL HOUSING OPPORTUNITY

200 Seabury Drive | Bloomfield, CT 06002

(860) 286-0243 | (800) 340-4709 | www.seaburylife.org | info@seaburylife.org

Kids are one of a kind.
Apparently, so is our children's hospital.

There's nothing more wonderful than seeing a child simply being themselves. And there's nothing more gratifying to us than knowing that *U.S. News & World Report* has selected Yale New Haven Children's Hospital as among the best in the country in six specialties. That makes us the only nationally ranked children's hospital in Connecticut. At Yale New Haven, we believe that health is what makes everything in life possible. And when you're a kid, what's possible in life is pretty wonderful in itself.

ynhch.org

BEST CHILDREN'S HOSPITALS U.S.News GASTROENTEROLOGY & GI SURGERY 2016-17

BEST CHILDREN'S HOSPITALS U.S.News CANCER 2016-17

BEST CHILDREN'S HOSPITALS U.S.News DIABETES & ENDOCRINOLOGY 2016-17

BEST CHILDREN'S HOSPITALS U.S.News NEONATOLOGY 2016-17

BEST CHILDREN'S HOSPITALS U.S.News NEUROLOGY & NEUROSURGERY 2016-17

BEST CHILDREN'S HOSPITALS U.S.News ORTHOPEDICS 2016-17

Yale
NewHaven
Health

Yale New Haven Children's Hospital